

set menu

ITALIAN FEAST

ENTRÉE

SCALLOPS

SEARED SCALLOPS ON CRISPY DUCK FAT POTATO TARTINE SERVED WITH LEMON ZABAIONE (NF,GF)

BURRATA

CREAMY BURRATA WITH GRILLED MARINATED VEGETABLES (V, NF)

FRESH FOCACCIA

MAINS

PAPPARDELLE LAMB RAGU'

SLOW-COOKED LAMB SHOULDER RAGU' WITH PECORINO AND ARTICHOKES TOPPED WITH CRISPY ARTICHOKES (NF,GFO)

PRAWN & POTATO RAVIOLI

CURED PRAWNS & POTATO FILLING SERVED WITH CREAMY PRAWN BISQUE, NDUJA OIL & BREAD CRUMBS. (NF)

BEEF TAGLIATA

300G SIRLOIN ROAST BEEF RUMP STEAK WITH ROCKET, CHERRY TOMATOES, PARMESAN, VINCOTTO, & SMOKED SEA SALT. (GF, NF)

FISH OF THE DAY

CRISPY SKIN FILLET PAIRED WITH VIBRANT SALSA VERDE, AN ORANGE & FENNEL SALAD WITH BLACK OLIVES AND GRILLED LEMON (GF,DF)

SIDES

BROCCOLINI

GRILLED BROCCOLINI WITH PICKLED CHILI, SHAVED TOASTED ALMONDS, & LEMON.

ROASTED POTATOES

WITH GARLIC & ROSEMARY.

DESSERT

TIRAMISU

CLASSIC ITALIAN DESSERT WITH COFFEE-SOAKED LADYFINGERS & MASCARPONE CREAM. (V) CREAM.

\$99PP

set menu

BUON APPETITO

ENTRÉE

BABY OCTOPUS

TENDER BABY OCTOPUS WITH ITALIAN BLACK OLIVES,
CAPERS, CHILI, GARLIC, & CHERRY TOMATO SAUCE. (GFO, DF, NF)

BURRATA

CREAMY BURRATA WITH GRILLED MARINATED VEGETABLES
(V, NF)

GRILLED BREAD

MAINS

PAPPARDELLE LAMB RAGU'

SLOW-COOKED LAMB SHOULDER RAGU' WITH PECORINO AND
ARTICHOKES TOPPED WITH CRISPY ARTICHOKES (NF, GFO)

BEEF TAGLIATA

300G SIRLOIN ROAST BEEF RUMP STEAK WITH ROCKET,
CHERRY TOMATOES, PARMESAN, VINCOTTO, & SMOKED
SEA SALT. (GF, NF)

SIDES

BROCCOLINI

GRILLED BROCCOLINI WITH PICKLED CHILI, SHAVED TOASTED
ALMONDS, & LEMON.

ROASTED POTATOES

WITH GARLIC & ROSEMARY.

DESSERT

TIRAMISU'

CLASSIC ITALIAN DESSERT WITH COFFEE-SOAKED
LADYFINGERS & MASCARPONE CREAM. (V)

\$79PP