

SHARING MENU

AVAILABLE FOR GROUPS OF 6 OR MORE

\$ 6 0 P P 2 COURSES

Entree's

SIGNATURE HOUSE-BAKED FOCACCIA

Multi Award Winning EVOO Oilala, Leonadi 1871 Aged Balsamic

ARANCINI (V)

Smoked Mozzarella, Tomato, Spicy Mayo, Parmesan Chips (6 Pieces)

PROSCIUTTO MELONE E BOCCONCINI

Parma Prosciutto ,Rockmelon, Cherry Bocconcini, Sardinian Flatbread

BURRATA OF THE DAY (V)

Please Check with our Team for the Daily Special

TAGLIERE DI SALUMI (DF)

Selection Of Cured Meats, Roasted Veggies, Marinated Olives, House Baked Focaccia

CHEFS RECOMMENDATION

Main | A choice of 2 pastas shared for the table

CASARECCE WAGYU GENOVESE

Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Grana Padano

REGINETTE AL RAGU DI SALSICCIA

Pork Sausage Ragù, Nduja, Whipped Basil Ricotta

PAPPARDELLE AI FUNGHI E TARTUFO (V)

Porcini, King Brown, Shitake, Button Mushroom Ragù, Truffle Sauce

LINGUINE AL LIMONE GRANCHIO E ZUCCHINE

Lemon Infused Linguine, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Parsley

GNOCCHI AL POMODORO FRESCO E BURRATA (V)

Ricotta Gnocchi, Fresh Tomato Sauce, Roasted Cherry Tomato, Burrata, Basil Crumble

Side | Shared for the table

Italian Salad (V/DF/GF)

Mixed Leaves, Carrots, Cherry Tomato, Black Olives

SHARING MENU

AVAILABLE FOR GROUPS OF 6 OR MORE

\$70 PP

3 COURSES

Entree's

SIGNATURE HOUSE-BAKED FOCACCIA

Multi Award Winning EVOO Oilala, Leonadi 1871 Aged Balsamic

ARANCINI (V)

Smoked Mozzarella, Tomato, Spicy Mayo, Parmesan Chips (6 Pieces)

PROSCIUTTO MELONE E BOCCONCINI

Parma Prosciutto ,Rockmelon, Cherry Bocconcini, Sardinian Flatbread

BURRATA OF THE DAY (V)

Please Check with our Team for the Daily Special

TAGLIERE DI SALUMI (DF)

Selection Of Cured Meats, Roasted Veggies, Marinated Olives, House Baked Focaccia

CHEFS RECOMMENDATION

Main | A choice of 2 pastas shared for the table

CASARECCE WAGYU GENOVESE

Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Grana Padano

REGINETTE AL RAGU DI SALSICCIA

Pork Sausage Ragu, Nduja, Whipped Basil Ricotta

PAPPARDELLE AI FUNGHI E TARTUFO (V)

Porcini, King Brown, Shitake, Button Mushroom Ragu, Truffle Sauce

LINGUINE AL LIMONE GRANCHIO E ZUCCHINE

Lemon Infused Linguine, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Parsley

GNOCCHI AL POMODORO FRESCO E BURRATA (V)

Ricotta Gnocchi, Fresh Tomato Sauce, Roasted Cherry Tomato, Burrata, Basil Crumble

Side | Shared for the table

Italian Salad (V/DF/GF)

Mixed Leaves, Carrots, Cherry Tomato, Black Olives

Dessert

CANNOLO SICILIANO

Cannoli Filled with Ricotta Chocolate, Pistachio, Orange Candy

CHEFS CREATION OF THE DAY