

\$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

#### **CARNE SALADA TARTUFATA**

Cured Beef Carpaccio, Truffle Mayo, Rocket, Parmesan, Cured Egg Yolk, Potato Chips

#### **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*

#### **FUSILLI WAGYU GENOVESE**

Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Grana Padano

#### **REGINETTE AL RAGU DI SALSICCIA**

Pork Sausage Ragù, San Marzano Tomato Sauce, Nduja, Whipped Basil Ricotta

#### **PAPPARDELLE AI FUNGHI E TARTUFO (V)**

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

#### **SPAGHETTI AL NERO GRANCHIO E ZUCCHINE**

Squid ink Spaghetti, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Lemon Crumble

#### **GNOCCHI ALLA NORMA E BURRATA (V)**

Ricotta Gnocchi, San Marzano Tomato Sauce, Eggplant, Burrata, Ricotta Salata

### *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**

\$ 6 0 P P  
2 COURSES

*Entree's*

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*Side | Shared for the table*

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# BOTTOMLESS DRINK MENU

AVAILABLE FOR GROUPS OF 4 OR MORE

## Spritz

### APEROL SPRITZ

Aperol, Prosecco, Soda

### LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

## House's Wine

### RED WINE

Sangiovese

### WHITE WINE

Grillo

## Birra

### PERONI ROSSA

Pale Lager 4.7%

### PERONI LEGGERA LIGHT

Pale Lager 3.5%

### PERONI NASTRO AZZURRO

Pale Lager 0% Zero Beer

## Soft Drink

### COKE

### COKE ZERO

### Macario CHINOTTO

### Macario LIMONATA

### Macario ARANCIATA

### APPLE JUICE

1hr 30mins for \$49/Person

2hrs for \$59/Person