

\$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

WAGYU TONNATO

Slow Cooked Thinly Sliced Wagyu Veal, Tuna Mayo, Cured Egg Yolk, Capers, Pickled Red Onion

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***REGINETTE WAGYU GENOVESE**

Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Grana Padano

MALLOREDDUS ALLA CAMPIDANESE

Pork Sausage Ragu, San Marzano Tomato Sauce, Nduja, Whipped Saffron Ricotta

PAPPARDELLE AI FUNGHI E TARTUFO (V)

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

SPAGHETTI AL LIMONE GRANCHIO E ZUCCHINE

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

GNOCCHI POMODORO FRESCO E BURRATA

Ricotta Gnocchi, Fresh Tomato Sauce, Roasted Cherry Tomato, 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

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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