

FESTA

2 COURSES \$95 - 3 COURSES \$110

ALL SERVED FAMILY STYLE TO SHARE

APERITIVO

IL CESTINO DEL PANE **V**

HOMEMADE SOURDOUGH BREAD SLICE, PAN PER FOCACCIA, GRISSINI, BREAD ROLL

PIZZA MARGHERITA **V**

TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL, PARMESAN CHEESE

ANTIPASTI

ANTIPASTO ALL'ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES, PAVERADA DIP, BAGNACAUDA DIP

DADOLATA DI TONNO **I LG**

YELLOW FIN TUNA, GRANNY SMITH APPLE, PISTACHIO, LEMON DRESSING

ARANCINI AI FUNGHI E ASIAGO **V**

WILD MUSHROOMS, RISOTTO BALL, ASIAGO CHEESE

INSALATA

INSALATA DI CALAMARI **I**

BARLEY RISOTTO, GRILLED CALAMARI, CAPSICUM, RED ONION, CELERY, FRISÉE SALAD

SECONDI

RAVIOLI RICOTTA E SPINACI **V**

TRADITIONAL RICOTTA AND SPINACH RAVIOLI, SAGE BUTTER, TOMATO SAUCE

GALLETTO RIPIENO

STUFFED SPATCHCOCK, CREAMY POLENTA, ROASTED BABY VEGETABLES, CHICKEN JUS

BARRAMUNDI AL GUAZZETTO DI ZAFFERANO

CRISPY SKIN HUMPTY DOO BARRAMUNDI, SARDINIAN FREGOLA, BABY VEGETABLES, SAFFRON FISH SAUCE

DOLCI

IL PIATTO TIRAMISU

TRADITIONAL MASCARPONE AND COFFEE MOUSSE WITH LADYFINGER BISCUIT

PROFITTEROL AL PISTACCHIO **V**

PISTACHIO CREAM STUFFED CHOUX PASTRY COVERED WITH PISTACHIO DARK CHOCOLATE

LG LOW GLUTEN

I IMPORTED SEAFOOD

V SUITABLE FOR VEGETARIAN

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.



A TAVOLA

2 COURSES \$110 - 3 COURSES \$125

ALL SERVED FAMILY STYLE TO SHARE

APERITIVO

IL CESTINO DEL PANE **V**

HOMEMADE SOURDOUGH BREAD SLICE, PAN PER FOCACCIA, GRISSINI, BREAD ROLL

PIZZA VERDE

GREEN PEAS SAUCE, PANCETTA, SCAMORZA CHEESE, SPINACH, SHAVED PARMESAN

ANTIPASTI

ANTIPASTO ALL'ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES, PAVERADA DIP, BAGNACAUDA DIP

SALMONE AFFUMICATO **LG**

HOME SMOKED TASMANIAN SALMON, GOAT CHEESE, ORANGE, PETIT HERBS

CUBO DI PUNTA ALLA VACCINARA

DEEP FRIED BEEF BRISKET, BLOODY MARY SAUCE, DILL, AIOLI

INSALATA

INSALATA CAPRICCIOSA **LG V**

RUCOLA, LOLLO ROSSO, BABY SPINACH, BABY COS LETTUCE, ARTICHOKE, POTATO, ZUCCHINI, PUMPKIN, ONION, CAULIFLOWER, BEETROOT, LEMON DRESSING

SECONDI

GNOCCHI DI CAROTE NOCI E GORGONZOLA **V**

CARROT GNOCCHI, WALNUT PESTO, GORGONZOLA SAUCE

AGNELLO IN CROSTA DI MIELE E MOSTARDA

LAMB RACK, ARTICHOKE SAUCE, SAFFRON BABY POTATO, SNOW PEAS, SUNDRIED TOMATO, PISTACHIO, ARTICHOKE SALAD

GRIGLIATA DI PESCE **I LG**

GRILLED SALMON, CALAMARI AND TIGER PRAWNS, SALSA VERDE, FENNEL AND FRISÉE SALAD

DOLCI

IL PIATTO TIRAMISU

TRADITIONAL MASCARPONE AND COFFEE MOUSSE WITH LADYFINGER BISCUIT

SBRICIOLATA ALLE MELE **V**

ALMOND AND APPLE CRUMBLE, VANILLA SAUCE, MACADAMIA ICE CREAM

LG LOW GLUTEN

I IMPORTED SEAFOOD

V SUITABLE FOR VEGETARIAN

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