2 Course Set Menu - $70pp

ANTIPASTI TO SHARE

Marinated Olives

Cauliflower Fritto, Aioli and White Anchovy (I)

Baked Polpette in Sugo

Lupino Salumi

CHOICE OF MAIN COURSE

Tagliolini, Prawns (A) and Leek

Ricotta Gnocchi, Pomodoro and Buffalo Mozzarella

Risotto, Italian Sausage and Cime Di Rapa

Roast Chicken, Ricotta, Lemon, and Salsa Verde

Crumbed Veal, Baby Cos and Pickled Red Onion

Fish of the Day (A), Cannellini Bean, Cavolo Nero and Nduja Crumb

Fries

Please let us know if you have any food allergies or dietary requirements.

3 Course Set Menu - $85pp

ANTIPASTI TO SHARE

Marinated Olives

Cauliflower Fritto, Aioli and White Anchovy (I)

Baked Polpette in Sugo

Lupino Salumi

CHOICE OF MAIN COURSE

Tagliolini, Prawns (A) and Leek

Ricotta Gnocchi, Pomodoro and Buffalo Mozzarella

Risotto, Italian Sausage and Cime Di Rapa

Pork Fillet, Prosciutto, Apples, Carrots and Leeks

Crumbed Veal, Baby Cos and Pickled Red Onion

Fish of the Day (A), Cannellini Bean, Cavolo Nero and Nduja Crumb

Fries

DESSERTS TO SHARE

Tiramisu

Zeppole, Imported Italian Nutella, Seasonal Jam

Buttermilk Panna Cotta, Rhubarb and Amaretti

Torrone Semifreddo

Please let us know if you have any food allergies or dietary requirements.