

# Set MENU

\$89pp

## SHARED STARTERS

### SICILIAN ARANCINI (VG)

RICE BALLS WITH TOMATO, PEA SAUCE AND MOZARELLA

### CALAMARI

DUSTED IN SEMOLINA WITH ROCKET AND AIOLI

### TARTUFATA PIZZA (VEO) (VG)

MUSHROOM CREAM, PORCINI MUSHROOM,  
FIOR DI LATTE, ROCKET, PARMESAN AND TRUFFLE OIL

### PROSCIUTTO & BURRATA (GLO)

24 MONTH AGED DEVODIER PROSCIUTTO CRUDO DI PARMA, ROCKET,  
BURATTA, GRISSINI, EVO OIL SERVED WITH HOUSEMADE FOCACCIA.

### GAMBERI PIZZA (CN)

LOCAL MARINATED PRAWNS, PESTO, BUFFALO MOZZARELLA, FIOR DI LATTE,  
ROCKET AND LEMON

## SHARED MAINS

### RIGATONI (GL)

SLOW COOKED BEEF RAGU TOPPED WITH PARMIGIANO REGGIANO

### RISOTTO (GL) (VG)

ARBORIO RICE, BABY KING OYSTER MUSHROOMS,  
ROSEMARY AND TRUFFLE OIL

### GRILLED PORTERHOUSE STEAK TAGLIATA (GL)

WITH RED WINE JUS

## SHARED SIDES

### INSALATA MISTA (GL) (VE)

RADICCHIO, ICEBURG LETTUCE, COS LETTUCE AND VINAIGRETTE

### FRIES (VE) (VG)

\* ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option vg - vegetarian,  
vgo - vegetarian option, cn - contains nuts