

Set MENU

\$89pp

SHARED STARTERS

ARANCINI (VG)

PORCINI MUSHROOM AND TRUFFLE ARANCINI ON A CACIO E PEPE CREAM TOPPED WITH RICOTTA SALATA

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 & BUFFALO (GLO)

24 MONTH AGED DEVODIER PROSCIUTTO CRUDO DI PARMA, ROCKET, BUFFALO, GRISSINI, EVO OIL

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) (VEO)

WITH ZUCCHINI, CLAMS, CHERRY TOMATOES, WHITE WINE AND CHILLI

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