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SET MENU

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ENTRÉE

"SHARED PLATTERS"

SALUMI MISTI - SLICED TO ORDER

San Daniele prosciutto, porchetta, sopressa, house baked bread

ARANCINI

Beef ragu, peas, mozzarella heart

POLPETTE

Sicilian style Wagyu meat balls, tomato sugo

CALAMARI FRITTI

Flash fried loligo squid, white truffle aioli

MAIN COURSE

"SHARED PLATTERS"

GNOCCHI ZUCCA & SPINACI

Lightly fried gnocchi, caramelized pumpkin, baby spinach, goats curd, balsamic reduction

PAPARDELLE OSSO BUCCO RAGU

Hand cut pasta ribbons, slow cooked osso bucco, Triveri tomato, wild mushrooms, rosemary

ORTOLANA PIZZA

Crema di zucca, fior di latte, grilled zucchini, eggplant, roasted red peppers, basil

PATATE E SALSICCIA PIZZA

Pizza bianca, fior di latte, pork salsiccia, potato, garlic, caramelized onion, rosemary

CHICKEN COTOLETTA

Crumbed chicken breast fillets

SERVED WITH INSALATA & PATATE FRITTE

DESSERT

ZEPPOLE

With cinnamon sugar & Nutella

CREAM BRULEE

with vanilla bean ice cream

TIRAMISU