

ART LOVER'S MENU

TWO COURSES \$49 pp

minimum of two guests

ANTIPASTO MISTO shared board -
prosciutto, sopressa, mortadella,
homemade pickles, olives, chargrilled bread

Main

(A choice of)

LINGUINE AL FUNGHI

Parsley linguini with wild mushrooms,
grana padano, cavolo nero

*(gluten-free pasta available
on request)*

RISOTTO CON CAPESANTE

Risotto with scallop, saffron, peas

PANCETTA DI MAIALE

Confit pork belly with carrot,
broad bean, walnut vinaigrette

PESCE CON PISELLI

Barramundi with crushed peas, kale, crème fraiche

FILETTO DI MANZO

250gm beef top striploin,
broccolini, potato, salsa verde

THREE COURSES \$69 pp

minimum of two guests

Entrée

(To share)

ARANCINI DEL GIORNO

Arancini of the day with homemade sauce

ANTIPASTO MISTO

shared board - prosciutto, sopressa, mortadella,
homemade pickles, olives, chargrilled bread

Main

(A choice of)

LINGUINE AL FUNGHI

Parsley linguini with wild mushrooms, grana padano,
cavolo nero (gluten-free pasta available on request)

RISOTTO CON CAPESANTE

Risotto with scallop, saffron, peas

PANCETTA DI MAIALE

Confit pork belly with carrot,
broad bean, walnut vinaigrette

PESCE CON PISELLI

Barramundi with crushed peas, kale, crème fraiche

FILETTO DI MANZO

250gm beef top striploin, broccolini,
potato, salsa verde

Dessert

(To share)

TIRAMISU

Mascarpone, coffee, ladyfingers, cocoa

