



# set menu dining

## 55 per person - 2 Courses

*whole table must participate*

includes your choice of  
Primi & Secondi

## 75 per person - 4 Courses

*whole table must participate*

includes house bread & olives,  
one side for the table and your choice of  
Primi, Secondi & Dolce

### *Primi*

#### ARANCINI

smoked tomato with aioli (v)

#### BEETROOT CARPACCIO

capers, red onion, goat cheese (v, gf)

#### BAKED SCALLOPS

tomato & saffron vinaigrette, chorizo crumb (gf)

#### WILD CAUGHT PICKLED SARDINES

tomato salsa, thyme crumb

#### CALABRIAN FRIED CHICKEN

fermented chilli sauce, aioli (gf)

#### TERRINE

pistachio, green tomato relish & pane

### *Secondi*

#### CASARECCE CACIO E PEPE

parmigiano reggiano, black pepper (v)

#### RISOTTO ALLA MILANESE

saffron, parmigiano, chargrilled scallops (gf)

#### PENNE ARABIATTA

beef ragu, chilli, napoli, parmigiano

#### SPAGHETTI GUANCIALE

pork cheek, sage, pecorino

#### GRILLED MARKET FISH

pea purée, jerusalem artichoke (gf)

#### PORCHETTA AL PISTACCHIO

white polenta, raddichio (gf)

*gluten free pasta available - 4*

## extras

### *Antipasti*

#### HOUSE BAKED PANE - 7

olive oil, salt

#### SICILIAN OLIVES - 10

garlic, thyme, citrus

#### OYSTERS - 4.5ea

oysters shucked to order, natural, lemon

### *Sides*

#### RUCOLA E PARMIGIANO - 10

rocket, parmesan, balsamic

#### ROASTED RED PEPPERS - 10

fresh ricotta

#### CREAMED SPINACH - 10

fresh ricotta

#### PATATE FRITTE - 10

shoestring fries, rosemary salt & aioli

### *Dolce*

*Please ask your waiter for the dessert menu*

We accept MC & Visa 1.5%

Amex 2.5% surcharge

Sunday surcharge 10%. Public holidays 15%

One bill per table please | Gift certificates available