



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

SPAGHETTI CACIO E PEPE

parmigiano reggiano, black pepper (v)

RISOTTO ALLA MILANESE

saffron, parmigiano, chargrilled scallops (gf)

CASARECCE ARABIATTA

pork ragu, chilli, napoli, parmigiano

TRENETTE 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