



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)

Secondi

CASARECCE CACIO E PEPE

parmigiano reggiano, black pepper (v)

SPAGHETTI VONGOLE

clams, cherry tomato, garlic, white wine

PENNE ARABIATTA

beef ragu, chilli, napoli, parmigiano

RISOTTO ALLA MILANESE

saffron, parmigiano, chargrilled scallops (gf)

GRILLED MARKET FISH

roast cauliflower, salsa verde (gf)

"BINNA BURRA" EYE FILLET

balsamic roasted baby carrots, 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

ITALIAN DINER SLAW - 10

cabbage, dill, green apple, honey vinaigrette

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