



# Chef's Selection Sharing Menus

(Sample only, subject to change)

## PRANZO \$60PP

(lunch only)

### SMALLER

Freshly baked rosemary focaccia, whipped pork lardo

Kingfish crudo, rosemary oil, parsley

Fried pork & mortadella polpette, pesto, Parmigiano-Reggiano DOP

### PASTA

Agnolotti dal plin, chicken & pancetta, sage butter, Parmigiano-Reggiano DOP

### SIDE

Asparagus, Parmesan cream, pangrattato

## PASTA MISTA \$80PP

### SMALLER

Freshly baked rosemary focaccia, whipped pork lardo

Kingfish crudo, rosemary oil, parsley

Fried pork & mortadella polpette, pesto, Parmigiano-Reggiano DOP

### PASTA

Spaghetti, Port Phillip Bay mussels, San Marzano tomato sugo

Agnolotti dal plin, chicken & pancetta, sage butter, Parmigiano-Reggiano DOP

### SIDES

Asparagus, Parmesan cream, pangrattato

Gem lettuce, pistachio, vincotto, Pecorino-Romano DOP

### SWEET

Bombolini, mascarpone, lemon curd, passionfruit



## CLASSICO \$110PP

### SMALLER

Freshly baked rosemary focaccia, whipped pork lardo  
Kingfish crudo, rosemary oil, parsley  
Fried pork & mortadella polpette, pesto, Parmigiano-Reggiano DOP

### PASTA

Agnolotti dal plin, chicken & pancetta, sage butter, Parmigiano-Reggiano DOP

### LARGER

Whole market fish , butter, chilli

### SIDES

Asparagus, parmesan cream, pangrattato  
Gem lettuce, pistachio, vincotto, Pecorino-Romano DOP  
Triple cooked rosemary potatoes, salsa verde

### SWEET

Bombolini, mascarpone, lemon curd, passionfruit

## ADDITIONS

OYSTERS +\$5.5 PER OYSTER

SALUMI +\$10 PER GUEST

DESSERT +\$8 PER GUEST

CHEESE +\$10 PER GUEST

*Please let us know if you or any of your guests have dietary requirements or allergies and we will happily accommodate.*