



## DEGUSTATION MENU

\$69 pp (Minimum 2 pax)

### Antipasti

(To share)

#### PROSCIUTTO E MELONE GF

24mth aged San Daniele prosciutto w organic rockmelon, mint & extra virgin olive oil

#### BURRATA OF THE DAY GF

Artisan Pugliese style burrata cheese served with daily condiments

#### CARPACCIO DI TONNO GF

Tasmanian yellowfin tuna carpaccio, capers, pickled onion, lime & extra virgin olive oil

### Pasta

(To share choice of)

#### PAPPADELLE DELLA NONNA

Homemade pappardelle, 12hrs ossobuco ragu & Sardinian pecorino cheese

#### RISOTTO AL GRANCHIO

Vialone nano risotto w WA blue swimmer crab, lemon, fresh rosemary & burnt lemon zest

### Dolci

Dessert of the day

*Patrons with food allergies please inform wait staff prior to ordering.*