DEGUSTATION MENU

MIN 2 PEOPLE $69pp & WINE PAIRING $49pp

Assaggi/Antipasti
TO SHARE

BURRATA DEL GIORNO GF
Pugliese style burrata cheese served w seasonal condiments

PROSCIUTTO E MELONE GF
24-month-aged San Daniele prosciutto, rockmelon & mint

FIORI DI ZUCCA GF A (1 each)
Parmigiano cheese gratinated zucchini flowers, Queensland king prawn, potato, aromatic herbs, zucchini & lemon pesto

Pasta*
TO SHARE

(Choice of 1 pasta)

PAPPARDELLE DELLA NONNA
Homemade Pappardelle, 12hrs slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino cheese

OR

FETTUCCINE AL PROFUMO DI MARE I
House-made fettuccine, blue New Caledonian prawn tartare, 'ndjua & mascarpone

*Gluten-free pasta also available upon request

Dolci
TO SHARE

DESSERT OF THE DAY

Degustation must be selected for the whole table

Patrons with food allergies please inform wait staff prior to ordering