

# set lunch

3 - COURSE

ANTIPASTI

SECONDI

DOLCI

COFFEE OR TEA

42++ PER GUEST

# antipasti

## SEASONAL STARTERS

### BRESAOLA

sliced air dried beef, treviso endive, apple, pecorino

### BURRATTA

prosciutto, truffle purée

### CARPACCIO supplement 10

sliced raw japanese wagyu, horseradish, fine capers, parmigiano, truffle dressing

### CESARE

baby romaine, purple kale, smoked ocean trout, grated egg, parmigiano, ham crumble

### SEDANO RAPA

celeriac "spaghetti", brussels sprouts, arugula pesto, nutritional yeast, walnut

### PASTINACA

parsnip veloute, mortadella, pistachio, parsnip crisps

### COTECHINO

traditional pork sausage, braised lentils, aromatic vegetables

### CAPELANTE supplement 10

seared japanese scallops, salsify, prosciutto, aged balsamic

### RAVIOLO supplement 4

foie gras stuffing, port wine reduction, hazelnut

### GAMBERONI supplement 8

sautéed australian king prawns, garlic, pepperoncino, extra virgin olive oil

## pane

### DO YOU NEED BREAD?

#### HOMEMADE FOCCACIA

8

#### GARLIC BREAD

4

#### TOASTED BAGUETTE

2

#### GRISSINI WITH OLIVE DIP

6

# secondi

## PASTAS, SEAFOOD & MEAT

### CHITARRA ALLA CARBONARA

truffle butter, nz slow-cooked barn egg, parmigiano, ham crumble

### LINGUINE ALLE VONGOLE

seasonal clams, garlic, white wine, capers, cherry tomato

### SPAGHETTI ALL'ARAGOSTA supplement 15

half maine lobster pasta, choice of tomato sauce or aglio olio

### POLPETTE

homemade pork and veal meatballs in tomato sauce, tagliatelle, parmigiano

### GNOCCHI

seared turkey breast, crispy portobello, marsala cream

### TACCHINO

acquerello, preserved lemon, white asparagus, bottarga

### CACCIATORE

anxin chicken, tomato stew, onions, mushrooms, peppers, creamy polenta

### AGNELLO

braised lamb shank "ossobuco", bacon, aromatic vegetables, cannellini beans

### COSTATA supplement 15

grilled USDA prime ribeye, broccolini

### SALMONE

australian king salmon, baked in aromatic crust, butter sauce

### CIOPPINO supplement 18

half maine lobster stew, clams, scallops, aromatic vegetables, tomato & white wine broth

### ADD ONS:

broccolini with chilli and garlic 18 | sautéed baby kale 16 | roasted potatoes 14

polenta fries with grated parmesan 14 | grilled hen of the woods mushrooms 16

# dolci

## SWEET ENDINGS

### TARTUFO

truffle infused vanilla popsicle, chocolate & hazelnut coating

### SFOGLIATELLE

traditional neapolitan stuffed pastry, lardo, ricotta cheese, candied orange zest  
*(please allow for 35 minutes preparation from the time of order)*

### CANNOLI

tube pastry, pistachio-ricotta cream, chocolate crisps

### TIRAMISU

traditional or lemoncello

### PERA

poached seasonal pear, red wine sauce, vanilla gelato

### PANNA COTTA

goat's milk, walnut, date nectar

### TORTA

honey & pine nut tarte, gorgonzola

### GELATO

choice of yoghurt, pistachio, gianduja chocolate or vanilla

### SORBETTO

choice of passionfruit, strawberry or lemon

### FORMAGGIO

artisanal cheese