



● **primi** *(Choose one)*

Radicchio & Arugula Salad
*cherry tomato, pecorino Romano,
agave balsamic*

Autumn Greens & Beets
*beets, apple, pepitas, goat cheese,
sherry vinaigrette*

Braised Whole Artichoke
lemon thyme aioli

Gruyère Polenta Croutons
crispy, cheesy polenta bites, marinara

Ahi Tuna Tartare*
*black garlic, chives, avocado,
chipotle aioli, potato crisps*

Calamari Fritti
sweet chili garlic

French Onion Soup
baguette, gruyere, parmigiano

Oven Roasted Tomato Soup
parmigiano croutons, basil olive oil

Prix Fixe Menu - \$75pp

● **secondi** *(Choose one)*

Rigatoni Salsiccia
*tomato arrabiata, Italian sausage, spinach
crispy honey eggplant, pecorino Romano*

Gnocchetti Gamberi
*prawns, tomato, english peas
garlic white wine, lemon breadcrumbs*

Malfadine Bolognese
spinach malfadine, ragù, pecorino Romano

Black Pepper Fettuccini*
pancetta, poached egg, parmigiano cream

Spaghetti Marinara
burrata, basil, toasted pine nuts

Scottish Salmon*
*romesco, black rice,
tre colore cauliflower, tamarind,
salsa macha*

Chilean Sea Bass*
*parmigiano risotto cake, maitake mushrooms,
watercress, porcini consommé*

Chicken Milanese
arugula, tomatoes, shaved parmigiano

Kurobuta Pork Chop*
*asparagus, roasted Yukon gold potato,
local honey & whole grain mustard*

● **dessert** *(Choose one)*

Crème Caramel
Gelato or Sorbetto

Items served raw or undercooked contain (or may contain) raw or undercooked ingredients

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients: milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame. Please inquire with staff for more information

