

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 tart, gorgonzola

GELATO

choice of yoghurt, pistachio, gianduja chocolate or vanilla

SORBETTO

choice of passionfruit, strawberry or lemon

FORMAGGIO

artisanal cheese