

## Chef's Sharing Feast

### Pane

Organic sourdough – extra virgin olive oil – balsamic vinegar

### Caprese di bufala

Vanilla buffalo mozzarella – tomato – peach – mint

### Calamari fritti

Fried southern calamari – lemon mayonnaise

### Vitello tonnato

Slow cooked veal – tuna mayonnaise – fried capers – parsley oil

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### Gnocchi alla sorrentina

Potato gnocchi – Neapolitan sauce – stracciatella cheese – basil

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### Polletto

Roasted spatchcock – pea cress

*served with*

Green beans AND Rosemary roast potatoes

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### Bombolone

Filled with Nutella

### Cannolo

Filled with ricotta

Chef's Sharing Menu \$75pp

Matched wines available, please ask staff for more information

A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS transactions.

Sunday 10% surcharge, grazie e buon appetito!



## Pasta Night

Every Wednesday from 5:30pm

A regularly changing bespoke menu of fresh authentic handmade pasta with the best seasonal produce for just \$20!

Please ask our team which pastas are available on the day.

Not available on public holidays and special days or in conjunction with any other offers, discounts, or Good Food Gift Card.