

Travelling Italy - Parma (Emilia-Romagna)

Thursday 28th & Friday 29th May

Sydney rock oyster 7ea
Served with mignonette dressing

Piadina con Zucchine Grigliate e Stracchino
Italian flatbread filled with La Stella stracchino cheese and grilled zucchini

Bruschetta ai Funghi Porcini, Lardo e Alici
Toasted sourdough with sautéed porcini mushrooms, *lardo di colonnata*, anchovies

Crocchette di Patate e Mortadella
Crispy potato croquettes with Mortadella Bologna and Parmigiano Reggiano.
A refined take on "cucina povera," transforming humble ingredients into a celebrated regional classic.

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Cannelloni di Magro alla Romagnola
Traditional oven-baked pasta filled with fresh spinach and buffalo ricotta, finished with a rich tomato sugo and Parmigiano Reggiano
A cornerstone of Northern family-style dining, balancing earthy greens and creamy cheese for a comforting profile.

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Cotoletta alla Petroniana (Originale Bolognese)
Breaded pork cutlet dipped in broth, topped with Prosciutto di Parma and melted Parmigiano Reggiano
The signature dish of Bologna, layering the region's most prized ingredients for unmatched richness.

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Zuppa Inglese
Layered cake soaked in Alchermes herbal liqueur and rich custard cream, served with chocolate custard
A traditional Italian dessert and a classic of Emilia-Romagna, where it has long graced family tables and special occasions. Zuppa Inglese is an indulgent finale that celebrates the region's love of colour, flavour and tradition.

Sharing Menu 89pp

Menu is subject to change without notice. A card processing fee applies to all transactions.

Grazie e buon appetito!