

chef's sharing menu

60 per person

a collection of our favourite dishes for tables of 10 or more

antipasti

house made focaccia [V]

fiorini mortadella

burrata, heirloom tomatoes [V]

eggplant caponata [V]

alla vodka arancini, tomato aioli [V]

pasta - choose one pasta between two people

cappelletti filled with Scamorza & Parmigiano Reggiano, burro e oro sauce, topped with stracciatella [V]

small filled pasta, in a 'butter and gold' sauce, tomato & butter, topped with stracciatella

rigatoni, basil, mint & pistachio pesto, Fior di Latte & pecorino [V]

rigatoni in a pesto sauce, made of basil, mint and pistachio, finished with Fior di Latte, topped with pecorino

pappardelle, beef shin ragu, pecorino

long pasta with slow braised beef shin in red wine, finished with pecorino

gluten-free pasta option available for non-filled pastas

side

mixed leaf salad, pecorino



no split bills

chef's sharing menu is subject to change dependent on season & ingredient availability

10% surcharge applies on Saturday | 15% surcharge applies on Public Holiday

chef's sharing menu

75 per person

a collection of our favourite dishes for tables of 10 or more

antipasti

house made focaccia [V]

olives [V]

salumi misti

burrata, heirloom tomatoes [V]

eggplant caponata [V]

alla vodka arancini, tomato aioli [V]

pasta - choose one pasta between two people

cappelletti filled with Scamorza & Parmigiano Reggiano, burro e oro sauce, topped with stracciatella [V]

small filled pasta, in a 'butter and gold' sauce, tomato & butter, topped with stracciatella

mafalde with prawns, salumi XO & pangrattato

short ribbon shaped pasta with chopped prawns, a sauce made from salumi XO, topped with crispy breadcrumbs

gigli, milk braised pork shoulder & sausage ragu, Calabrian chilli, oregano

small fluted pasta, with slow milk braised pork shoulder and pork & fennel sausage

rigatoni, basil, mint & pistachio pesto, Fior di Latte & pecorino [V]

rigatoni in a pesto sauce, made of basil, mint and pistachio, finished with Fior di Latte, topped with pecorino

pappardelle, beef shin ragu, pecorino

long pasta with slow braised beef shin in red wine, finished with pecorino

gluten-free pasta option available for non-filled pastas

side

mixed leaf salad, pecorino

dessert

mini cannoli | 1 per person



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