



ITALIAN INSPIRED

Three dishes - \$29.95

Market fish crudo, watermelon vinaigrette, garden mint, 'panna acida'

Buffalo milk burrata, pickled gooseberries, homemade almond 'butter', sourdough

'Vitello tonnato', rose veal, yellowfin tuna preserve, baby caper, lemon, thyme

Fresh fusilli, 'cacio pepe', Parmigiano-Reggiano, salted yolk

Chargrilled squid insalata, wood roast peperonata, heirloom tomato, pork crackling

Eggplant 'Milanese', buffalo mozzarella, basil, heirloom tomato

Crayfish + prawn bolognese, potato gnocchetti, salsa verde, Parmigiano-Reggiano (add \$10)

Tiramisu, Valrhona cocoa, 63% chocolate