

## Primi

Antipasto platter to share:  
Salumi, potato and mint crocchette, mushroom and taleggio arancini,  
focaccia genovese, marinated eggplant, pickled beetroot, olive miste,  
rosemary grissini

## Secondi

Ravioli: Homemade pasta filled with ricotta, spinach, butter, sage<sup>vnf</sup>  
Tagliatelle: Housemade pasta with salsiccia, mushroom ragout, pecorino<sup>df\* gf\*</sup>  
Pesce: Fish of the day served on seafood brodetto, broccolini, polenta crips<sup>gf nf df\*</sup>  
Carne: Braised beef cheek with pumpkin mash, radicchio trevigiano,<sup>gf nf df</sup>  
parsnips chips

## Dolce

Panna cotta: Hazelnut, Frangelico, hazelnut crunch, salted caramel ice cream<sup>gf\*</sup>  
Pera: Poached pear in limoncello syrup, citrus cream, pear chip<sup>vnf df\* vgn\*</sup>  
Bombolone: Sugar doughnuts, quince and honey chutney, fior di latte<sup>vnf\*</sup>  
ice cream

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free  
| gf\* df\* v\* vgn\* nf\* Can be adapted.

Mother's  
day 2019  
three course set menu  
\$75 p/p

