

We are delighted to welcome you back and thank-you for your support.

Please enjoy our set menu designed to showcase seasonal produce and our love for modern Italian cuisine. Two courses \$60 p/p or three course \$75 p/p.

Primi

Antipasto for two - San Daniele prosciutto, Rare Breed Kurobuta Berkshire capocollo, cacciatore, estate olives, charred vegetables, smoked white bean and pesto dip *v* gf* nf* df**

Minestra - seasonal vegetable soup, fregola, chicken, chilli and fennel pork meatballs *nf df**

Pancetta - Berkshire pork belly, braised lentils, quince fritters, mustard vinaigrette *gf df*

Pasta Ripiena* - housemade ravioli, porcini mushroom, Jerusalem artichoke, walnut, pesto drizzle *v*

Barbabetola* - raw and roasted heirloom beetroot, Yarra Valley goats cheese curd, candied walnuts, housemade olive jam *v vgn gf df nf**

Melanzana* - chargrilled eggplant parmigiana, buffalo mozzarella, sugo, grana padano *v gf nf df* vgn**

**CAN ALSO BE SERVED FOR SECONDI*

Secondi

Pasta Special - please ask our friendly wait staff

Gnocchi alla romana - housemade baked semolina gnocchi, sugo, estate olive jam, smoked ricotta *v nf*

Gnocchi d'anatra - housemade gnocchi with duck ragu *nf df**

Pesce - please ask our friendly wait staff

Guancia - pea and shallots risotto, slow cooked beef cheek, roasted parsnip, braising juices *gf nf df*

Scialatielli - housemade pasta with clams, mussels, prawns, tomatoes, zucchini, chilli *nf gf* df**

Patate schiacciate - crisp potatoes, garlic, rosemary, sea salt *v df nf gf* (+10)*

Dolce

Tiramisu – please ask our friendly wait staff

Pair with Grappa al Caffè **(+9)**

Panna Cotta - coffee panna cotta, roasted rhubarb, spiced crumbs *nf gf**

Pair with Liquore al Cioccolato **(+8)**

Tortino - warm chocolate and hazelnut pudding with salted caramel ice-cream *v gf*

Pair with Liquore all'Arancia **(+8)**

Formaggi - choice of one specialty cheese served with, crostini, candied nuts, estate onion jam *v nf* gf* v nf* gf**

Pyengana Mature Cheddar, Taleggio D.O.P, Tarago Shadow of Blue

Affogato al Liquore - fior di latte gelato, a shot of hot espresso, almond biscotto served with your choice of Estate Liqueur: Cioccolato, Liquirizia, Grappa, Arancia *gf* v*

Bambini

Children aged 3-12 years can enjoy two course at \$30 or three course at \$45.

Primi

Antipasto - Italian cured meats with bread

Polpette - meatballs with tomato sugo

Secondi

Cotoletta - chicken schnitzel and chips

Pasta - housemade pasta with a simple butter or traditional tomato sugo, topped with cheese

Dolce

Gelato and hot chocolate

