

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, tables of 8 or more and all Sunday bookings will be on the 3 course menu.

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

