

STAMPA!

Shared 2 courses \$95pp

Shared 3 courses \$110pp

ANTIPASTI (ENTRÉE)

ANTIPASTO DELLA CASA

20-month cured prosciutto di Parma, squid ink salami, mortadella, traditional Sicilian ragout and green pea arancini, pecorino cheese soufflé, marinated olives

MELANZANE ALLA PARMIGIANA

Layers of roasted eggplant, slow-cooked tomato sugo, fior di latte, basil, parmigiano (V, GF)

TATAKI DI TONNO

Fremantle-caught tuna, black pepper, lime, orange, mint, scapece zucchini, apple balsamic dressing (GF, A)

CAPESENTA GRATINATA

Gratin Abrolhos Islands scallop, Mediterranean herbs, lemon zest, crumbs (GF, A)

PORTATA PRINCIPALE (MAIN COURSE)

RIGATONI CON RAGÙ DI SALSICCIA

Rigatoni di Gragnano IGP, Tuscan sausage ragout, pecorino cheese (GFO)

GNOCCHI AL POMODORO FRESCO E STRACCIATELLA

Traditional potato gnocchi, sautéed with Neapolitan tomato salsa, fresh basil, stracciatella (V, VGO, GFO)

TAGLIATA DI MANZO RUCOLA E GRANA

O'Connor sirloin chargrilled Tuscan-style, Parmigiano Reggiano, rocket, extra virgin olive oil, balsamic (GF)

ROASTED CHAT POTATOES, GARLIC, ROSEMARY (V, VGO, GFO)

ROCKET, PEARS, WALNUT AND GORGONZOLA SALAD (V, VGO, GF, N, NFO)

DOLCE (DESSERT)

TIRAMISÙ TRADIZIONALE (V, N)

CANNOLO SICILIANO

Traditional ricotta, orange and chocolate shavings cannolo (V, N, NFO)

ADD-ONS

OSTRICHE

Freshly shucked oysters, lemon sage granita, lemon (GF, A)

\$11pp

GAMBERONI ALLA MEDITERRANEA

WA tiger prawns, cherry tomatoes and garlic guazzetto, basil, parsley (GF, A)

\$11pp

SWAP TAGLIATA FOR BISTECCA ALLA FIORENTINA

4cm-thick T-bone steak, extra virgin olive oil, salt flakes selection (GF)

\$25pp

V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION | GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION | N - CONTAINS NUTS | NFO - NUT FREE OPTION | A - AUSTRALIAN