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)

CAPESANTA 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 **$11pp**
Freshly shucked oysters, lemon sage granita, lemon (GF, A)

GAMBERONI ALLA MEDITERRANEA **$11pp**
WA tiger prawns, cherry tomatoes and garlic guazzetto, basil, parsley (GF, A)

SWAP TAGLIATA FOR BISTECCA ALLA FIORENTINA **$25pp**
4cm-thick T-bone steak, extra virgin olive oil, salt flakes selection (GF)

V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION | GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION | N - CONTAINS NUTS | NFO - NUT FREE OPTION | A - AUSTRALIAN