

# PRANZO ESPRESSO 65PP

## ANTIPASTI

BURRATA wilted radichio, hazelnut, semi dried cherry tomatoes, peach pearls, lemon oil, charred bread *v*

FRITTURA DI CALAMARI lightly floured & fried calamari, sea salt, cracked pepper, aioli

## SECONDI

GUANCIA DI MANZO slow cooked wagyu beef cheek, barolo wine, duck fat potatoes, parsnip creme, gremolata *gf*

SPAGHETTI GRANCHIO blue swimmer crab meat, cherry tomatoes, tomato & cream sugo

Vegetarian option available, gluten free pasta

## CONTORNI

CIABATTA 12  
chargrilled, extra virgin olive oil, aged balsamic *gfo*

BROCCOLINI charred, 16  
pecorino, salsa verde *gf, v*

MIXED LEAF darling mills 16  
mixed leaf, balsamic *gf, v*

DUCK FAT POTATOES 16  
dutch creams *gf, v*

RAINBOW CARROTS 16  
honey, aged balsamic *gf, v*

ROCKET candied walnuts, 18  
pickled golden beetroot, parmesan, lemon dressing, vincotto *gf, v*

FRIES shoestring cut, 14  
truffle infused aioli *gf, v*