

PRANZO ESPRESSO 59PP

antipasti & secondi

or

secondi & dolce

ANTIPASTI

CARPACCIO wagyu beef carpaccio, rocket, parmesan, lemon oil *gf*

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

GAMBERI ALL'AGLIO prawns, garlic, chilli, cherry tomato sugo *gf*

BURRATA rockmelon, fennel, honey agrodolce, crispy pancetta, vincotto *vo, gf*

SECONDI

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

PESCE Humpty Doo barramundi fillet, vegetable veloute, purple cauliflower, wax pea's wrapped in pancetta *gf*

GUANCIA DI MANZO angus beef cheeks, barolo wine, parsnip creme, gremolata, potato crisp, potatoes *gf*

CASARECCE ALLA NORMA eggplant, basil, tomato sugo, pecorino romano *v, vegan option*

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CONTORNI

WAX PEA'S wrapped in pancetta 12
gfo

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

DUCK FAT POTATOES dutch creams 16
gf

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

CAVOLO NERO tuscan cabbage, 16
pancetta, garlic, onion *gf*

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

MIXED LEAF evoo, aged balsamic 16
v, gf