

ANTICA

PIEMONTE A TAVOLA EXPERIENCE

CHOICE OF ENTREE & MAIN FOR \$69PP | YOUR JOURNEY TO NORTHERN ITALY

ENTRÉE

TORTINI DI ZUCCA CON TALEGGIO butternut pumpkin flan, ricotta, crispy guanciale, cherry tomato confit, taleggio fondue *gf, vegetarian option*

VITELLO TONNATO veal backstrap, caperberry, egg, anchovy, tuna sauce, pickled pearl onion *gf*

ZUCCHINI FLOWERS (3) filled with ricotta & truffle, toasted hazelnuts, truffle infused aioli *v*

ARAGOSTA GRATINATA W.A Rock Lobster oven baked with confit fennel, capsicum & bagna cauda veloute + \$25 supplement

MAIN

RISOTTO AL BAROLO carnaroli rice, barolo wine, beef broth, veal sausage & ocelli al barolo fondue *gf + \$10 per gram fresh black truffle*

VITELLO SCALOPINE DI FUNGHI porcini & wild mixed mushroom sauce, parsley potatoes, broccolini *gfo*

AGNOLOTTI DEL PLIN pasta filled with ricotta & mushroom, burnt butter & sage, crispy speck and gorgonzola fondue + \$10 per gram fresh black truffle

GUANCIA DI MAILE slow cooked pork cheek, barbera reduction, truffle mash *gf*

TAGLIATA DI MANZO Australian Angus scotch fillet MBS3+, 200 grain-fed, rocket, cherry tomato, mushroom ragu, grana padano, aged balsamic vinegar *gf + \$25 supplement*

[BOOK NOW](#)

OUR A LA CARTE MENU IS ALSO AVAILABLE

Two Course Special available Monday - Friday evenings only | Only available for Items under Entrée & Mains - no other menu items included
Priced per person and must be ordered by the entire table | Not available with other offers, public holidays or special event nights | Menu subject to
availability | Available for up to 8 people | 10% service charge applies for groups of 7+ | 1.2% card charge applies