

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*
+ add freshly shaved truffle | 1g \$8 | 2g \$14

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

ARAGOSTA GRATINATA (A) 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*
+ add freshly shaved truffle | 1g \$8 | 2g \$14

VITELLO SCALLOPINE DI FUNGHI porcini & wild mixed mushroom sauce, parsley potatoes, broccolini *gfo*
+ add freshly shaved truffle | 1g \$8 | 2g \$14

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 in July & August 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