

SHARING MENU 1 (For groups over 12)

\$36 per person

All of the following will be brought out to your table & served banquet style

ANTIPASTI PLATES

Chacuterie plate today's selection of cured meats, homemade pickle, evo & dukkha with fresh baked Ciabatta

Mezze plate a selection of dips, grapevine dukkha & pickles with fresh baked Ciabatta ▼

Warm Olives garlic and thyme house marinated olives, served warm ▼★

PASTA & RISOTTO

Lamb Ragù with pappardelle gently braised lamb leg, baby spinach, Spanish onions, rich Napoli sauce finished with crispy pancetta, basil and shaved parmesan

Sauteed prawn and chorizo Linguini with garlic, chilli, chardonnay, parsley with Napoli and cream sauce

Wild mushroom Risotto with mixed mushrooms, porcini infused stock, sage, garlic, truffle oil, shaved parmesan & rocket ▼★

PIZZA - Regular-10 inch

Hand stretched bases all served with tomato & mozzarella

Luciano – Sliced capsicum, Spanish onion, mushrooms & marinated olives ▼

Fidelio – chicken, mushrooms, pancetta, rocket & pesto

Rigacci – prawns, scored squid, chorizo, chilli, lemon, chopped parsley and aioli

Santuzza – slow cooked lamb, roast pumpkin, caramelised onion, feta & fresh basil

Violetta – garlic mushrooms, feta, fresh sage & truffle oil ▼

SIDES

Caprice fresh bocconcini, chopped vine ripened tomatoes, Spanish onion, fresh basil & oregano, drizzled with evo and balsamic ▼★

Chat potatoes roughly broken up, fried until crispy, seasoned with rosemary salt ▼★

Tuscan salad –chopped cucumber, capsicum, and fetta finished with fresh herbs and a sumac vinaigrette ▼★

▼–Vegetarian friendly ★–gluten free