

Grande Feast

\$85 pp

SHARED ENTRÉE

ARANCINI

Deep-fried risotto balls with cheese & porcini mushrooms | Napoli sauce

IL VERDE FOCACCIA

Wood fired bread | oregano | EVOO

TAGLIERE DI SALUMI

platter with a selection of cured meats

SHARED MAIN

INSALATA DI RUCOLA E PARMIGIANO

Wild rocket | shaved parmesan | EVOO

RISOTTO ALLA PESCATORA

Wild-caught prawns | calamari | snapper fillet | clam meat | green peas | saffron sauce | roasted almonds

YOUR CHOICE OF MAINS

Choose between wood fire roasted spatchcock chicken and house-made pepperonata or slow-cooked beef cheek with house-made gremolata sauce.

SHARED DESSERT

PANNA COTTA

CANNOLI

One Bill per booking (no split bill)