



TASTE OF IL VIGNETO

\$50 per person

Wood Fried Bread

With Mount Zero olive oil and balsamic vinegar

ANTIPASTI

Salumi e Antipasti (NF)

(Gluten Free available on request)

Daily selection of cured meats & cheeses served with traditional accompaniments

Arancini (NF, V)

Crumbed rice balls with heart of sun blushed tomatoes & mozzarella served with aioli

SECONDI OPTIONS

(choose one dish from the following)

Casarecce alla Genovese (NF)

(Gluten Free available on request)

Casarecce pasta with traditional beef shoulder ragu, caramelised onions & pecorino cheese

Gnocchi di Ricotta con Pomodoro (NF, V)

(Gluten Free available on request)

Ricotta gnocchi, slow roasted tomatoes, garlic & fresh basil

Margherita (NF)

San Marzano tomato, fior di latte, basil & extra virgin olive oil

Diavola (NF)

San Marzano tomato, fior di latte, ricotta, hot sopressa, olives & pickled chilli

Vigneto (NF)

Rosemary pesto, fior di latte, capocollo, potato & balsamic

Funghi Di Bosco (NF, V)

Wild mushroom cream, fior di latte, mushroom & rocket

DOLCI

Cannoli (NF, V)

Ricotta and lemon filled cannoli with vanilla gelato

ADD ON SIDES

(\$10 per person - individual serves)

Rucola (NF, V, GF)

Rocket, pear & shaved parmesan with balsamic dressing

Crispy Fries (DF, V)

With tomato sauce or aioli

Ask your server for available children's dishes

GF - Gluten Free | V - Vegetarian | NF - Nut Free

15% surcharge applies on Public Holidays