



MOTHER'S DAY FEAST \$65pp

SHARED ANTIPASTI

Wood Fired Pizza Bread

With olive oil and balsamic vinegar

Olives (VG,GF,NF,DF)

Sicilian Olives marinated in lemon & Rosemary

Salumi E Formaggi (ON REQUEST - V, VG, GF, DF)

Selection of cured meats and cheeses
with pickled vegetable and Lavosh

Porcini Arancini (V, NF)

Crumbed rice balls of Porcini mushrooms
and mozzarella served with a Truffle Aioli

INDIVIDUAL SECONDI

Gnocchetti Rigati con salsiccia (NF, ON REQUEST - GF)

Gnocchetti pasta, pancetta, pork sausage, garlic, tomato & chilli

Pappardelle Ai Funghi (V, ON REQUEST - GF)

Pappardelle pasta with wild mushrooms
and Truffle cream, finished with truffle pecorino cheese

Margherita (V, 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

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

Capricciosa (NF, ON REQUEST V, VG)

San Marzano tomato, fior di latte, ham,
artichoke, mushroom & olives

DOLCI

Cannoli (V, NF)

Ricotta & Lemon filled cannoli with vanilla gelato

SIDES (\$11)

Rucola (NF, V, GF)

Rocket, pear & shaved parmesan
with balsamic dressing

Crispy Fries (DF, V)

With tomato sauce

BAMBINI \$25pp (under 12)

Shell Pasta with Napoli Sauce (V)

or

Baby Margherita

Gelato - two scoops (ask for flavours)

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

Payment in full is required at time of booking