



Dine Around \$45



Antipasti

Fior di Latte

Crisp mozzarella with radicchio, tomato and salsa verde.

Or

Insalata Caesar

Chopped hearts of romaine with crisp pancetta, and herbed croutons.

Or

Mortadella

Mortadella on grilled sourdough crostini with roasted garlic, toasted pistachios and extra virgin olive oil.

Primi

Spaghetti Pomodoro

Spaghetti tossed in rich tomato sauce with olive oil poached cherry tomatoes and fresh basil, topped with shredded Grana Padano.

Pairs well with Mt Boucherie Merlot ~ \$10/gls.

Or

Linguine Frutti Di Mare

Prawns, bay scallops and Quadra Island Manila clams tossed in linguine with garlic white wine sauce finished with Old Bay butter and toasted focaccia crumbs.

Pairs well with Arrowleaf Riesling ~ \$12/gls.

Or

Mafalda Ragu Bianco

Creamy slow cooked beef, pork and veal ragù tossed in Mafalda pasta ribbons with shaved Grana Padano.

Pairs well with Castello Di Ama Chianti Classico ~ \$15/gls.

Dolci

Panna Cotta

Vanilla Panna Cotta with mixed berry gelee

Or

Torta All'olio d'Oli

Olive oil cake with raisin marmelatta and crème fraiche

Pairs well with Hoyne Pilsner \$6.75/gls

Or

Ciocolato

Hazelnut crusted flourless chocolate cake.

