

Degustation

WITH WINE PAIRINGS

Menu will apply to the whole table as it is shared style

NV La Gioiosa Prosecco (150ml), Veneto, Italy

Antipasti

To share

MARGARITA PIZZETTE

PANZANELLA

Heirloom tomatoes, croutons, basil, kalamata olives, extra virgin olive oil, balsamic glaze

CALAMARI FRITTI

Lightly fried Southern calamari, lemon, herb aioli

Corte Giara Pinot Grigio (150ml), Veneto, Italy

Secondi

To share

CAMPANELLE ALLA GRANCHIO

Spanner crab, garlic, creamy mascarpone sauce

MANZO

300g Stanbroke scotch fillet, confit King Brown mushrooms, masala wine jus, pangrattato

CAROTA

Roasted baby carrots, pumpkin seed

Poliziano Chianti (150ml), Tuscany, Italy

Dolci

TIRAMISU

House made savoiardi, mascarpone diplomat crème, Montenegro liquor, orange, coffee

Serving of limoncello