

CUCINA REGINA

BANCHETTO

SHARED BANQUET MENU

89 pp

minimum 4 people

PUFFED PIZZA BREAD

puffed pizza base, extra virgin olive oil, oregano, sea salt (v)

BURRATA

EVOO, basil pesto, confit cherry tomatoes, smoked salt crispy basil (GFO, v)

SAN DANIELE PROSCIUTTO

aged 24 months (GF)

MUSHROOMS & PEPPERS

marinated & grilled

CALAMARI

loligo squid, dill aioli, lemon (GFO)

RIGATONI

Carbonara Romana, guanciale, thyme, egg yolk, pecorino (GFO)

AGNOLOTTI

salted ricotta & roasted pumpkin, sage brown butter (v)

HOUSE SPECIALITY VEAL SCALLOPINE

Northern Rivers veal, creamy marsala, field mushrooms

ROCKET SALAD

Parmigiano Reggiano, pear, aged balsamic (GF, v)

TIRAMISU

BANCHETTO
Banchetto