



SET MENU OPTIONS

GROUPS OF 10 PEOPLE OR MORE

\$40 PER PERSON

ANTIPASTI - TO SHARE

MARINATED OLIVES (DF, GF, VG)

ARANCINI - Saffron, fontina and Parmigiano (GF, V)

ANTIPASTO - Selection of salumi, semi hard cheese, buffalo mozzarella, condiments, pickles, focaccia

PIZZA BREAD - Garlic butter and rosemary salt (V, VGO)

ANCHOVIES - Marinated white anchovies, fresh tomato, herbs and bread crumb (DF, GFO)

RAW VEGAN SALAD - Corn, shaved zucchini, spinach, cabbage, kale, herbs, sesame & hazelnuts dressing (VG, DF, GF)

CHOICE OF 3 PIZZA TO SHARE

MARGHERITA - Tomato, fior di latte, basil (V)

DIAVOLA - Tomato, fior di latte, spicy salami, olives

TARTUFO - Fior di latte, roasted mushroom, truffle pecorino

PESCATORA - Prawns, tomato, fior di latte, zucchini, garlic & chilli oil, parsley

BLUE - Potatoes, fior di latte, blu cheese, rosemary & garlic oil

QUATTRO CARNI - Tomato, fior di latte, pancetta, sausage, double smoked ham, salami, BBQ sauce

V	Vegetarian	VG	Vegan	DF	Dairy-free	GF	Gluten-free
VO	Vegetarian Option	VGO	Vegan Option	DFO	Dairy-free Option	GFO	Gluten-free Option

No multiple split bills, a maximum of two credit cards accepted per table. A 10% discretionary surcharge applies to groups of 10 and more. Please advise your waiter of any food allergies as all ingredients may not be listed.



SET MENU OPTIONS

GROUPS OF 10 PEOPLE OR MORE

\$50 PER PERSON

ANTIPASTI - TO SHARE

- MARINATED OLIVES (DF, GF, VG)
 - ARANCINI - Saffron, fontina and Parmigiano (GF, V)
 - ANTIPASTO - Selection of salumi, semi hard cheese, buffalo mozzarella, condiments, pickles, focaccia
 - PIZZA BREAD - Garlic butter and rosemary salt (V, VGO)
 - ANCHOVIES - Marinated white anchovies, fresh tomato, herbs and bread crumb (DF, GFO)
 - RAW VEGAN SALAD - Corn, shaved zucchini, spinach, cabbage, kale, herbs, sesame & hazelnuts dressing (VG, DF, GF)
-

CHOICE OF 2 PASTA TO SHARE

- CRAB TAGLIOLINI - Blue swimmer crab, zucchini, cherry tomatoes, garlic, chilli and herbs (DF, GFO, VGO)
 - RISOTTO PUMPKIN - Saffron, pistacchio, brown butter, goat cheese and sage (V, GF)
 - LAMB PAPPARDELLE - Slow cooked ragù, Sangiovese, pecorino Toscano (GFO, DFO)
 - RIGATONI CARBONARA - Pancetta, egg yolk, truffle pecorino (VO, GFO)
 - RAVIOLI - Ricotta & spinach, walnuts pesto, baked cherry tomato sauce (V)
-

CHOICE OF 3 PIZZA TO SHARE

- MARGHERITA - Tomato, fior di latte, basil (V)
 - DIAVOLA - Tomato, fior di latte, spicy salami, olives
 - TARTUFO - Fior di latte, roasted mushroom, truffle pecorino
 - PESCATORA - Prawns, tomato, fior di latte, zucchini, garlic & chilli oil, parsley
 - BLUE - Potatoes, fior di latte, blu cheese, rosemary & garlic oil
 - QUATTRO CARNI - Tomato, fior di latte, pancetta, sausage, double smoked ham, salami, BBQ sauce
-

V	Vegetarian	VG	Vegan	DF	Dairy-free	GF	Gluten-free
VO	Vegetarian Option	VGO	Vegan Option	DFO	Dairy-free Option	GFO	Gluten-free Option

No multiple split bills, a maximum of two credit cards accepted per table. A 10% discretionary surcharge applies to groups of 10 and more. Please advise your waiter of any food allergies as all ingredients may not be listed.



SET MENU OPTIONS

GROUPS OF 10 PEOPLE OR MORE

\$65 PER PERSON

ANTIPASTI - TO SHARE

- MARINATED OLIVES (DF, GF, VG)
 - ARANCINI - Saffron, fontina and Parmigiano (GF, V)
 - ANTIPASTO - Selection of salumi, semi hard cheese, buffalo mozzarella, condiments, pickles, focaccia
 - PIZZA BREAD - Garlic butter and rosemary salt (V, VGO)
 - ANCHOVIES - Marinated white anchovies, fresh tomato, herbs and bread crumb (DF, GFO)
-

OWN CHOICE OF MAIN

- CRAB TAGLIOLINI - Blue swimmer crab, zucchini, cherry tomatoes, garlic, chilli and herbs (DF, GFO, VGO)
- LAMB PAPPARDELLE - Slow cooked ragù, Sangiovese, pecorino Toscano (GFO, DFO)
- RAVIOLI - Ricotta & spinach, walnuts pesto, baked cherry tomato sauce (V)
- SALMON - 200gr Seared fillet, roasted peppers, salsa verde and labne (GF, DFO)
- MEATBALLS - Veal & Pork ragù, soft polenta, parsley and Parmigiano

PIZZA

- TARTUFO - Fior di latte, roasted mushroom, truffle pecorino
 - PESCATORA - Prawns, tomato, fior di latte, zucchini, garlic & chilli oil, parsley
 - BLUE - Potatoes, fior di latte, blu cheese, rosemary & garlic oil
 - QUATTRO CARNI - Tomato, fior di latte, pancetta, sausage, double smoked ham, salami, BBQ sauce
-

CHOICE OF 2 SIDE TO SHARE

- SALAD LEAVES - Lettuce, rocket, cherry tomato, balsamico (VG, DF, GF)
 - MARINATED EGGPLANT - Garlic, chilli and parsley (GF, DF, VG)
-

1 DESSERT PER GUEST

- TIRAMISÙ - Crema mascarpone, Frangelico, hazelnuts praline
- FRUIT SORBET - Almond meringue, fresh fruit (DF, GF)
- CHEESECAKE - Lemon & vanilla, berries compote
- NUTELLA & PEANUT BUTTER CALZONE - With whipped cream

V	Vegetarian	VG	Vegan	DF	Dairy-free	GF	Gluten-free
VO	Vegetarian Option	VGO	Vegan Option	DFO	Dairy-free Option	GFO	Gluten-free Option

No multiple split bills, a maximum of two credit cards accepted per table. A 10% discretionary surcharge applies to groups of 10 and more. Please advise your waiter of any food allergies as all ingredients may not be listed.