

Antipasti

RICOTTA DIP & AFFETTATI MISTI BOARD

Whipped ricotta, quince, finocchiona, prosciutto, lardo di Colonnata, selection of cheeses, honey, seasonal fruit, sourdough bread

SALSICCIA CON FAGIOLI ALL'UCCELLETTO (LG)

Roasted Tuscan sausage, cannellini beans, sage, tomato, extra virgin olive oil

Primo

PAPPARDELLE RIPIENE IN TORRE (V)

Fresh pasta towers filled with roasted pumpkin & buffalo mozzarella filling, stracciatella, burnt walnut butter

Secondo

BISTECCA FIORENTINA (LG)

Chargrilled T-bone, salsa verde, lemon

POLLO ALLA CACCIATORA (LG)

Confit free-range chicken, olives, capers, peeled tomatoes

Sides

CREAMY PARMIGIANO POLENTA (LG)

INSALATA DI POMODORI (V, LG)

Mixed leaves, heirloom, green & cherry tomatoes, extra virgin olive oil, fresh basil, cracked pepper

PATATE ARROSTO AL ROSMARINO (LG)

Roasted potatoes, rosemary, garlic, sea salt

Dessert

PERE AL FORNO (V, LG)

Baked winter pears, honey & white wine, mascarpone al miele, candied walnuts

TIRAMISU (V)

Savoardi, amaretto, mascarpone, egg, cocoa

(V) Vegetarian / (VO) Vegetarian Option / (VG) Vegan / (VGO) Vegan Option / (LG) Low Gluten / (LGO) Low Gluten Option / (LD) Low Dairy / (LDO) Low Dairy Option / **Seafood Origin:** (A) Australian / (I) Imported / (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.