

TOSCANA



Antipasti

RICOTTA DIP & AFFETTATI MISTI BOARD

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

SALSICCIA E FAGIOLI ALL'UCCELLETTO (LG)

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

Primo

PAPPADELLE RIPIENE IN TORRE (V)

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

Secondo

BISTECCA ALLA FIORENTINA (LG)

Chargrilled T-bone, salsa verde, lemon

POLLO ALLA CACCIATORA (LG)

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

Contorno

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

Dolce

PERE AL FORNO (V, LG)

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

TIRAMISU (V)

Savoiardi, 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.

SICILIA



Antipasti

CROSTINI SICILIANI – TRE VARIANTI

'Nduja, whipped ricotta, roasted pomodorini, hot honey, Capocollo, ricotta, basil oil, Mortadella, pistachio cream, lemon zest

ARANCINE SICILIANE – DUE VARIANTI

Saffron arancini, slow-braised ragù, black arancini, gamberi e nero di seppia, mozzarella

Primo

TORTELLONI ALLA NORMA (V)

House-made tortelloni, smoked eggplant, stracciatella & ricotta filling, roasted tomato sauce, melanzane, ricotta salata, basil oil

Secondo

WA LAMB CUTLETS, CAPONATA AGRODOLCE E GLASSA DI MELA COTOGNA (LG)

Frenched WA lamb cutlets, quince glaze, Sicilian sweet and sour caponata, fresh mint

GAMBERI AL 'NDUJA BUTTER (LG)

Fresh WA prawns, 'nduja butter, white wine, lemon, charred sourdough

Contorno

INSALATA DI ARANCE SANGUINE, FINOCCHIO E PISTACCHIO (LG, V)

Blood orange, shaved fennel, toasted pistachio, rocket, extra virgin olive oil

BROCCOLINI ALL'AGLIO E LIMONE (LG, V)

Broccolini, garlic, extra virgin olive oil, lemon, chilli flakes

PATATE AL FORNO CON ZAFFERANO E LIMONE (LG, V)

Roasted potatoes, saffron, lemon, rosemary

Dolce

CANNOLI CONTEMPORANEI (V)

Crispy cannoli shells filled with pistachio cream, candied orange, dark chocolate

SEMIFREDDO AL PISTACCHIO (V)

Pistachio semifreddo terrina, blood orange coulis, fresh blood orange, pistachio dust, basil

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