

\$90 ~ 4 COURSE SET MENU

ANTIPASTI – to share

Olive sott'olio, Reggiano, e acciughe
Ligurian and Puglian green olives, Organic Reggiano parmesan,
marinated and pickled Sicilian anchovies and all served with
our grissini

San Daniele prosciutto
with fresh buffalo mozzarella and torta frita

Vitello Tonnato (gf)
thinly sliced poached veal coated in a tuna mayonnaise and seared
sashimi grade yellowfin tuna with Pantelleria capers

Fiori di Zucca (v)
lightly fried zucchini flowers filled with ricotta, Meredith goats
cheese, oregano and lemon with roasted baby beetroot,
walnut and watercress

PRIMI – choice of

Pappardelle
Fresh pappardelle with a slow cooked lamb ragu and pecorino

Risotto alle vignole (v) (gf)
Ferron vialone nano risotto with fresh asparagus, peas and broad
beans topped with burrata

Linguine al granchio e bottarga
Linguine with blue swimmer crab, E.V. olive oil, garlic, parsley,
golden breadcrumbs & bottarga

Calamari ai ferri
Char grilled fresh local calamari dressed with 'salmoriglio' on a
farro, herb & radicchio insalata

OCTOBER - DECEMBER 2011

SECONDI – choice of

Costolette d'agnello
roasted lamb rack with smoked eggplant puree, char grilled
zucchini and mint salad

Market fresh fish of the day

Arrosto di Cervo
pan fried red Cervena venison leg rolled in juniper, black pepper
and orange with parsnip puree, caramelised pear and vincotto

Arrosto di Vitello
pot roasted veal leg rolled with sage and garlic with roasting juices
upon sauteed silverbeet with parmesan

All served with Insalata di rucola and patate arrosto

DOLCI - choice of

Tartufo
Chocolate semifreddo with grappa infused amarena cherries
and hazelnuts

Taleggio
A rich creamy washed rind cheese from Lombardy served with
fennel honey and Misura crackers

Crostata di mele
warm apple puff pastry tart with cinnamon and
vanilla sugar and marscapone gelato

Pistachio e Arancia Rossa
a medley of pistachio and blood orange