

Entrées, Main & Dessert

ANTIPASTI MISTI — *entrées to share*

ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

BURRATA, FARROTTO AI FUNGHI E MIELE

Burrata, black barley, wild mushroom, fermented honey jelly

CARPACCIO DI TONNO

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

MAIN — *choice of*

GNOCCHI IN BIANCO

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

LINGUINE ALLE VONGOLE E BOTTARGA

Linguine, clams, bottarga, garlic, chilli

PAPPARDELLE AL RAGU

Pappardelle, ossobuco ragu, parmigiano

PESCATO DELL GIORNO, ZAFFERANO E PISELLI

Fish of the day, spring peas, fermented wild garlic flower & saffron jus

PANCETTA DI MAIALE ARROSTO

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

All served with salad and potatoes

DOLCI — *desserts to share*

TINTORI'S TIRAMISU

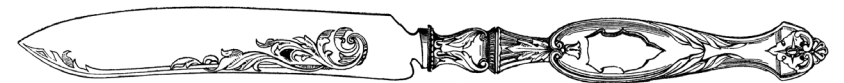
House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

SEMIFREDDO ALLE NOCCIOLE, CAMELLO E CASTAGNE

Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts

FORMAGGI

Cheese selection



All pasta is made fresh in house. Gluten free options available.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

4-COURSE SET MENU - \$120 PER GUEST

SPRING / PRIMAVERA 2024 - VI

Entrée, Pasta, Main & Dessert

ANTIPASTI MISTI — *entrées to share*

ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

BURRATA, FARROTTO AI FUNGHI E MIELE

Burrata, black barley, wild mushroom, fermented honey jelly

CARPACCIO DI TONNO

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

PASTA — *choice of*

GNOCCHI IN BIANCO

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

LINGUINE VONGOLE E BOTTARGA

Linguine, clams, bottarga, garlic, chilli

PAPPARDELLE AL RAGU

Pappardelle, ossobuco ragu, parmigiano

All pasta is made fresh in house. Gluten free options available.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

MAIN — *choice of*

PESCATO DELL GIORNO, ZAFFERANO E PISELLI

Fish of the day, spring peas, fermented wild garlic flower & saffron jus

PANCETTA DI MAIALE ARROSTO

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

BAVETTE AL VINO ROSSO E MIDOLLO

200g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata

All served with salad and potatoes

DOLCI — *desserts to share*

TINTORI'S TIRAMISU

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

CHEESECAKE AL MIELE

Raw honey cheesecake, honeycomb, crème fraîche

FORMAGGI

Cheese selection