

Two Courses 90 Three Courses 110

Extra Course 25 Contorni 15

# Assagini

Mount Zero Olives 15
Oyster, Pinzimonio, Fennel 6ea
Cozze, Mussels, Scapece, Pangrattato 25
House Salami, Giardiniera 28

#### Antipasti

Culatello, Persimmon, Broad Beans, Tuscan Pecorino Duck Liver Parfait, Rye Crisp, Quince Crudo, Kingfish, Fennel, Cucumber, Celery, Capers Polpo, Octopus, Potato, Capers, Parsnip Palle Del Nonno, Pancetta, Lentils

### Pasta e Zuppa

Zuppa di Farro, Borlotti Beans
Testaroli, Tuscan Pasta, Basil, Parmigiano
Spaghetti Trabaccolara, Seafood, Tomato
Pappardelle, Rabbit Ragu, Marjoram, Green olive
Pici, Wild Boar Ragu

## Secondi

Pesce alla Griglia, Fagioli All'uccelletto, Cime Di Rapa Gamberi alla Griglia, Prawns, Bagna Cauda Anatra, Roast Duck, Vin Santo, Polenta, Turnip Coal Roasted Beetroot, Almond, Fregola

Bistecca, Union Station Farm, Grass Fed

Eye Fillet

Porterhouse

Scotch Fillet

T-Bone for Two +55

### Contorni

Insalata, Pickled Onion, Cucumber Broccolini, Hazelnuts Brussel Sprouts, Pancetta, Ligurian Bee Honey Potatoes, Rosemary, Garlic

Please speak with us regarding any dietary requirements. We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens. A 1.65% surcharge applies on all credit cards and a 15% surcharge applies on weekends and public holidays



Dolci

Tiramisu

Crostata, Pear, Walnut, Vin Santo, Vanilla Gelato

Rum Babà, Zabaglione

Sapori di Panforte, Chocolate, Caramel, Spice

Formaggio, Pane Carasau