

## Dinner - \$33

### FIRST COURSE

GRILLED CAULIFLOWER\* fried egg, baby asparagus, toasted breadcrumb, pancetta cream, lemon

CAESAR SALAD romaine hearts, shaved radicchio, grana padano, classic crouton

SAUSAGE & KALE SOUP potato, wild mushroom, grana padano

ARANCINI crispy mushroom risotto stu ed with scamorza cheese & served with red sauce

PROSCIUTTO BRUSCHETTA crescenza cheese, grilled asparagus, tru e, grana padano

### SECOND COURSE

BOLOGNESE traditional meat sauce, tagliatelle noodle & grana padano cheese

ROSEMARY CHICKEN roasted seasonal vegetable, lemon pan sauce

ROASTED SALMON\* white bean ragu, broccolini, lemon olive oil gremolata, saba

BURRATA TORTELLONI roasted mushroom, swiss chard, porcini brodo, pecorino, saba

CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni

### DESSERT

SALTED CARAMEL BUDINO crème fraiche, maldon sea salt

TIRAMISU kahlua-soaked lady ngers, mascarpone mousse

HAZELNUT TORTA nutella cream, hazelnut to ee, salted caramel gelato