

CIAO

FEASTING

78pp

Minimum 2 guests

Focaccia, olive oil

Selection of cured meats

Heirloom tomatoes, stracciatella, basil, balsamic

Rigatoni, vodka, tomato, chilli

MB3+ sirloin steak, salsa verde

Add-on chicken 'al mattone', white bean purée, salsa verde \$10pp

Add-on Coral Trout, olive oil, lemon ~ pre-order required \$15pp

Green leaves, snap peas, thyme vinaigrette

Fries, oregano & rosemary seasoning

White chocolate semifreddo, raspberry, pistachio praline

UPGRADES

For the whole table

Oysters (1 piece pp) 6pp

Arancini (1 piece pp) 6.50pp

Crispy calamari, aioli 9pp

Slow cooked peas with anchovy 5pp

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.