

\$65 SHARED MENU

Fabbrica sourdough, cultured butter
Zucchini flower, ricotta, hot honey
Burrata, zucchini scapece, smoked almonds
Tuna crudo, apple, wasabi

Spaghetti, cacio e pepe
Semolina casarecce, pork ragu bianco
Leaf salad

Hazelnut tiramisu

\$85 SHARED MENU

Fabbrica sourdough, cultured butter
Zucchini flower, ricotta, hot honey
Burrata, zucchini scapece, smoked almonds
Tuna crudo, apple, wasabi
Wagyu tonnato, capers, pickled onion

Tonnarelli, blue swimmer crab, chilli
Trottole, beef cheek ragu, ricotta

Pork cotoletta alla Milanese, black garlic aioli
Cabbage, Reggiano, lemon

Hazelnut tiramisu

\$65 BEVERAGE PACKAGE

SPARKLING

Prosecco, Continental Platter 'Puncheon Darts'
King Valley NV

WHITE

Pinot Grigio, MDI
Mildura 2025

SKIN CONTACT

Zibibbo, Unico Zelo 'Esoterico'
Clare Valley 2023

ROSÉ

Grenache, Pinchinat 'Venus'
Provence 2023

RED

Tempranillo, Gran Cerdo
Rioja 2022

BEER

Peroni Red