

## **\$49 DINNER SET MENU**

Includes house wine/beer or non-alcoholic beverage. Available for groups of 2-5 guests.

#### **ENTREE**

To share between the table

HOUSE FOCCACIA. Olive oil and Balsamic (DF, V)

BURRATA. Romesco, cashew nuts, apple, fennel and herb salad (V) \*

# **MAIN**

Choose one per person

PESCE DEL GIORNO. Market Fish, aromatic beurre blanc, silverbeet, milizano \*

**PASTA OF THE DAY.** Ask your server for the pasta of the day.

PIZZA OF YOUR CHOICE. See menu

## **SIDES**

Add on +\$10

BROKEN POTATOES. Mustard and Almonds (DF, V) \*

ROASTED CARROTS. Cashew cream and hazelnut (DF, V) \*

INSALATA. Lollo Rooso, Biondi, chicory, frisée and parmesan (V) \*

**BEETROOTS.** Crème fraiche, vincotto and herbs (V) \*

## **DOLCI**

Add on + \$15

TRADITIONAL TIRAMISU. Mascarpone, espresso, vanilla sponge, biscotti

\* gluten free available (DF) Dairy Free (V) Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.

Offer not available in conjunction with any other promotion or discount.