



## \$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 Rosso, Biondi, chicory, frisée and parmesan (V) \*

**BEETROOTS.** Crème fraîche, 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.