



~~~~ SET MENU' \$55/person (min 10 pax) ~~~~

~ **Antipasti to share** ~

- Tagliere Puglia di Salumi (a selection of Italian delights: prosciutto crudo di Parma, mortadella, spicy Italian salami, mozzarella; served with housemade focaccia, taralli, grilled ciabatta, olives and dips)
- Bruschetta Pugliese (grilled ciabatta rubbed with fresh garlic cloves; served with cherry tomatoes, oregano and Dop EVO from Puglia)
- Arancini al Tartufo (light crispy risotto balls with truffle paste, mushrooms and parmesan; served on warm cheese sauce)

~ **Mains** ~

**To choose from:**

- Orecchiette Puglia (handmade orecchiette with anchovies, broccoli, chilli, toasted breadcrumbs and pecorino cheese)
- Orecchiette Truffle (handmade orecchiette with mushrooms, white wine, Italian truffle paste, parsley, dried tomatoes and parmesan)
- Tagliatelle alla Boscaiola (handmade tagliatelle with housemade Italian sausage, fennel seeds, mushrooms tossed in a creamy parmesan sauce)
- Gnocchi ai Quattro Formaggi (handmade potato gnocchi in a creamy four cheese sauce: parmesan, pecorino, mozzarella, gorgonzola; finished with walnuts)
- Tagliatelle or Gnocchi Bolognese (handmade tagliatelle or potato gnocchi in ragù sauce, finished with parmesan)
- Melanzana Ripiena (eggplant stuffed with risotto, fresh mint, topped with Napolitana sauce, parmesan and baked)
- Pesce al Cartoccio (fish of the day: oven baked fish with lemon, rosemary, onion and garlic; served with roasted potatoes and mixed salad)

~ **Dolce** ~

- Tiramisu` (ladyfingers dipped in espresso and Marsala, layered with mascarpone cream)



~~~~ SET MENU' \$65/person (min 10 pax) ~~~~

~ **Antipasti to share** ~

- Lombo Tonnato (*thinly sliced pork tenderloin, chilled and served with housemade tuna mayonnaise sauce, fried capers and caper berries*)
- Bruschetta Pugliese (*grilled ciabatta rubbed with fresh garlic cloves; served with cherry tomatoes, oregano and Dop EVO from Puglia*)
- Arancini al Tartufo (*light crispy risotto balls with truffle paste, mushrooms and parmesan; served on warm cheese sauce*)
- Calamari Fritti con Tartare (*crispy fried calamari in Apulian flour, with tartare sauce and a wedge of lemon*)

~ **Mains** ~

To choose from:

- Orecchiette Puglia (*handmade orecchiette with anchovies, broccoli, chilli, toasted breadcrumbs and pecorino cheese*)
- Orecchiette Truffle (*handmade orecchiette with mushrooms, white wine, Italian truffle paste, parsley, dried tomatoes and parmesan*)
- Orecchiette con Brasciola (*handmade orecchiette with a beef roulade stuffed with: pancetta, parsley, celery & parmesan; slow cooked in a thick Napolitana sauce and served altogether with grilled ciabatta*)
- Tagliatelle alla Boscaiola (*handmade tagliatelle with housemade Italian sausage, fennel seeds, mushrooms tossed in a creamy parmesan sauce*)
- Gnocchi ai Quattro Formaggi (*handmade potato gnocchi in a creamy four cheese sauce: parmesan, pecorino, mozzarella, gorgonzola; finished with walnuts*)
- Pesce al Cartoccio (*fish of the day: oven baked fish with lemon, rosemary, onion and garlic; served with roasted potatoes and mixed salad*)

~ **Dolce** ~

- Tiramisu` (*ladyfingers dipped in espresso and Marsala, layered with mascarpone cream*)