



~~~~ SET MENU' \$55/person ~~~~

~ **Antipasti to share** ~

- Tagliere Puglia di salumi (*selection of Italian cured meat and mozzarella served with focaccia, prosciutto Parma, mortadella, olives, slice of ciabatta. Italian evo and balsamic vinegar for dipping*)
- Bruschetta Italiana (*grilled ciabatta, generously topped with tomato, red onion, basil and extra virgin olive oil*)

~ **Mains** ~

- Orecchiette Truffle (*handmade orecchiette with Italian truffle paste, mushrooms, parsley, white wine, parmesan and cherry tomatoes*)
- Orecchiette con Burrata (*handmade orecchiette with fresh basil pesto, 100gr burrata, finished with dried cherry tomatoes*)
- Tagliatelle mare (*housemade tagliatelle with prawns, grilled King prawns, calamari, fish, mussels, in a rich tomato sauce*)
- Tagliatelle ragu' (*housemade tagliatelle with classic Bolognese ragu' and parmesan*)
- Pollo Marsala (*free range chicken breast, cooked in Sicilian marsala, finished with mushrooms and cream*), served with Puglia potatoes and mixed salad

~ **Dolce** ~

- Tiramisu` (*layers of Espresso dipped lady fingers and mascarpone cheese*)



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- Bruschetta Italiana (*grilled ciabatta, generously topped with tomato, red onion, basil and extra virgin olive oil*)
- Calamari (*Puglia's flour coated calamari, with a squeeze of lemon*)

*~ Mains ~*

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- Orecchiette con Burrata (*handmade orecchiette with fresh basil pesto, 100gr burrata, finished with dried cherry tomatoes*)
- Tagliatelle mare (*housemade tagliatelle with prawns, grilled King prawns, calamari, fish, mussels, in a rich tomato sauce*)
- Tagliatelle ragu' (*housemade tagliatelle with classic Bolognese ragu' and parmesan*)
- Filetto di Pesce (*fish of the day - your waiter will be happy to inform you of the day's fish*), served with Puglia potatoes and mixed salad
- Filetto dello Chef (*250gr. Scotch fillet, served with parmesan and truffle butter*), served with Puglia potatoes and mixed salad

*~ Dolce ~*

- Tiramisu` (*layers of Espresso dipped lady fingers and mascarpone cheese*)