

SET MENU \$59

Minimum 2 people

Full vegetarian menu available on request.

PANE ALL'AGLIO

Garlic, oregano, rosemary

FIORI DI ZUCCA FRITTI

Fried blossoms, lemon & herb, Buffalo ricotta (GFA)

PROSCUTTIO DI PARMA

BURRATA

Local cheese, ox heart tomato, wood-roasted peach, basil

CAPELANTE GRATINATE

Oven baked Abrolhos island scallop, garlic, herbs, butter

CHOICE OF ONE MAIN TO SHARE

FAZZOLETTI E FUNGHI

Urban valley mushrooms, egg yolk, garlic pangratatto

TONNARELLI CACIO E PEPE

Tonnarelli, pecorino romano DOP and black pepper

OR

CHEFS CHOICE OF PIZZA

MISTICANZA

Market lettuces, lemon, extra virgin olive oil and parmigiano reggiano DOP

Whole table participation required unless celiac.



SET MENU \$79

Minimum 2 people

PANE ALL'AGLIO

Garlic, oregano, rosemary

OLIVES & PICKLES

House marinated Mt Zero olives and pickles

CRUMBED VEAL PANINO

Brown butter, sage, capers and rocket (VG & VGA)

BURRATA

Local cheese, ox heart tomato, wood-roasted peach, basil

HOUSE CURED MEATS

CHEFS CHOICE OF PIZZA

{SPECIFY ANY ALLERGIES}

TAGLIOLINI AL PROSCIUTTO DI SAN DANIELE

Prosciutto, cream & poppy seeds

MISTICANZA

Market lettuces, lemon, extra virgin olive oil and
parmigiano reggiano DOP

SFOGLIATELLA 1PP

Hand made pastry, semolina custard, orange and vanilla

