



## Winter Special Menu

~~125~~ 62.50

### ANTIPASTO | CHOOSE ONE

#### PEPERONE TONNATO

Grilled capsicum, tuna mayonnaise, capers, pine nuts

#### CARPACCIO CIPRIANI

Stone Axe Wagyu carpaccio, Cipriani sauce, Parmigiano Reggiano, pane carasau, parsley

#### TONNARELLI CACIO E PEPE

Traditional Roman pasta with Pecorino Romano and black pepper

### SECONDO | CHOOSE ONE

*Secondo served with mixed leaf salad, Chardonnay dressing,  
Rio Vista extra virgin olive oil*

GIANMARCO'S BEST EVER LASAGNA (add-on \$15)

#### BUSIATE WAGYU OXTAIL RAGÙ

Traditional Roman-style ragù, Pecorino Romano

#### PESCE

Roasted barramundi fillet, preserved lemon, almond, chervil

#### MILLEFOGLIE DI PATATE E FUNGHI

Layered roasted potato, porcini and seasonal mushrooms, thyme

### DOLCE | CHOOSE ONE

#### PAVONI'S VANILLA PANNACOTTA

English custard, Amarena Fabbri

#### LUISA'S TIRAMISU

#### VANILLA AFFOGATO

Vanilla gelato, Illy espresso (add-on Frangelico \$13)

Menu is subject to change without notice.

A card processing fee applies to all transactions.

# Veneria LUISA

To enhance your experience...

## SNACKS

Wholemeal organic bread, Rio Vista extra virgin olive oil 5ea

Mixed marinated Italian olives served with chunks of Parmigiano Reggiano 16

*Suppli al telefono* | Fried Cacio e Pepe risotto filled with stretchy mozzarella (2pc) 18

*Baccala Mantecato* | Whipped, salted cod, lemon, extra virgin olive oil,  
served on crostini (2pc) 16

Salame felino, Sardinian flat bread, pickles 18

Chicken liver paté, orange marmalade, Piedmont hazelnut, served on crostini (2pc) 16

## WINES BY THE GLASS

2024 Rising Chardonnay, Yarra Valley, Victoria 17

2024 Rising Pinot Noir, Yarra Valley, Victoria 17

## COCKTAILS

NEGRONI ON VACATION 25

Husk coconut rum, Appleton Signature rum, Campari,  
Carpano Classico 25

MARTINI 26

Dry or Dirty



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