

WINTER SPECIAL MENU

Prosciutto di Parma fritters, spicy mayonnaise, fresh mixed herbs

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Organic Sonoma sourdough with sun-dried tomato butter

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Busiate pasta with Yamba king prawns & San Marzano tomato ragu,
topped with stracciatella, lemon pangrattato &
fresh basil leaves

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Nebbiolo braised Wagyu beef cheek finished with Domori Tuscan
dark chocolate, sweet & sour braised radicchio, Jerusalem artichoke
puree & chips

Mix leaf salad tossed with apple cider vinegar & lemon dressing

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Fior di latte gelato, Amarena cherry, brioche croutons &
aged balsamic vinegar

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Menu is subject to change without notice. We cannot guarantee allergen-free dishes. A card processing fee applies to all transactions. A 10% weekend surcharge applies.