Premium Shared Menu

SHARED ANTIPASTI

Lago Wood-Fired Focaccia garlic, rosemary, EVOO (ve)

Bruschetta Mix

Marinated Olives (ve, gf)

Buratta pesto, sopressa, prosciutto

MAIN

Sopressa Pizza
tomato sauce, fior di latte, hot sopressa, chilli, honey

Margherita Pizza
tomato, fior di latte, basil (v)

Melanzane E Pomodoro Lasagne
eggplant, tomato, pasta sheets, mozzarella, Parmigiano-Reggiano,basil, garlic, olive oil (v)

Gnocchi Al Limone
lemon, butter, Parmigiano-Reggiano (v)

Ragu Di Primaverille Con Tagliatelle
peas, asparagus, zucchini, broad beans, tomato, olive oil, Parmigiano-Reggiano

Pancetta E Funghi
pancetta, mushrooms, olive oil, garlic, thyme, white wine (gf)

SHARED SIDES

Patate Arrosto Potatoes, garlic, rosemary, flake salt (ve,gf)

Mixed Grilled Seasonal Veg, blanched & fried (ve,gf,df)

Rocket, Pear & Walnut, citrus dressing (v,gf,df)

$85PP

DOLCI

Honeycomb Baked Cheesecake

Tiramisù
mascarpone, savioardi biscuit, kahlua, almonds (n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 10% surcharge applies on Sundays. A 15% surcharge applies on public holidays.