



ANNIVERSARY PRIX FIXE MENU

3-courses \$30

first

amuse – demi-tasse soup of the day

anti pasti

caesar salad

baby gem lettuce, croutons, parmesan, anchovy

prawns wood-grilled on a rosemary branch

hummus, chili and buckwheat – watercress

mozzarella in carrozza

crispy fried mozzarella, tomato sauce and arugula

beef carpaccio

mustard aioli, arugula and parmesan (\$10 supplement)

secondi

wood grilled sirloin of beef

rosemary and garlic roast potatoes - rapini

arctic char

brown butter, capers and lemon, castelluccio lentils and spinach

rigatoni al ragu – 6-hour bolognese

veal and pork with pancetta and parmesan

veal osso buco

saffron risotto and gremolata (\$20 supplement)

dolci

chocolate dipped bomboloni – italian doughnut

winter squash panna cotta – orange and candied pumpkin seeds

daily gelato