
DINNER MENU

FOUR COURSE PRIX FIXE \$108 • WINE PAIRING \$55
antipasto / pasta / entree / dolce



ANTIPASTI

Marinated Castelvetrano Olives 10
Gherkins, pickled pearl onions

Radicchio Salad 16
Endive, arugula, piave vecchio DOP, crispy guanciale, honey thyme vinaigrette

Prosciutto di Parma 18 Months 24
Fettunta 'sourdough', truffled gorgonzola

Black Truffle Arancini (3) 18
Porcini mushroom, fontina AOP, truffle dijon

Champagne Butter Poached Jumbo Prawns (5) 24
Fresh dill, lemon emulsion, parmesan frites

Steak Tartare 24
Hand cut beef, crispy fried yolk, garden radish, white endive, toasted baguette

Baby Calamari Fritti 18
artichoke, sweet drop peppers, jalapenos, agro dolce

House Made Veal Meatballs 18
Slow cooked Berkshire pork 'Bolognese', reggiano

PASTA

Tagliatelle Porcini 32
Rosemary brown butter, slow cooked porcini ragu, white truffle paste of Alba, grana padano

Our Signature Sweet Potato Gnocchi 26
Wild boar bacon, gorgonzola dolce, toasted walnuts, sage maple butter

Agnolotti of Piemonte 29
Stuffed with roasted veal & aromatic vegetables, slow cooked Berkshire pork ragu, parmigiano reggiano

ENTREE

Carnaroli Risotto with Fresh Atlantic Lobster 42
Sweet corn crema, garden lovage, white truffle essence

Herb Crusted Free Range Lamb Chops 45
Seasonal vegetables, barolo reduction, garden nasturtium

Steak Frites 45
Grilled Black Angus New York steak, truffle parmesan frites, lemon aioli