

DEGUSTAZIONE - TASTING MENU

5 course tasting menu 85

5 course tasting menu with local wines 110

TORTELLINI DI ZUCCA

Buffalo milk ricotta, pumpkin and leek tortellini with burnt sage butter and reggiano

2009 Helms Classic Dry Riesling, *Murrumbateman*

*Canberra District, New South Wales*

CAPELANTE ALL' ASPRETTO DI ZAFFERANO

Pan seared sea scallops on salt cod mantecato and saffron vinaigrette

2010 Mount Majura Chardonnay, *Mount Majura*

*Canberra District, New South Wales*

RISOTTO AI FUNGHI SELVATICI

Porcini and wild mushroom risotto with white truffle oil and reggiano

2009 Ravensworth Sangiovese, *Murrumbateman*

*Canberra District, New South Wales*

FILETTO DI MANZO

Salt crusted pasture fed fillet of beef, roasted jerusalem artichoke and broad bean,  
salad of baby beetroot and horseradish

2010 Clonakilla Hill Tops Shiraz, *Murrumbateman*

*Canberra District & Hilltops, New South Wales*

CROSTATA DI FRUTTA DELLA PASSIONE

Caramelised passionfruit tart, vanilla bean mascarpone and passionfruit sauce

2009 Jeir Creek Botrytis Semillon Sauvignon Blanc, *Murrumbateman*

*Canberra District, New South Wales*

*The tasting menu is designed for the enjoyment of the table.*

*It is recommended for a minimum of 2 persons, and the whole table.*

## ANTIPASTI

### AFFETTATI

Selection of cured meats sliced to order with pickled 'giardiniera' and gnocco fritto

26.00 *{for two}*

### OSTRICHE ALLA VENEZIANA

Fresh shucked Lake Pambula rock oyster with salmon roe and lemon vinaigrette

3.50ea

### CRUDO DI PESCE

Peppered Ocean Trout crudo, shaved fennel, baby caper and citrus salad, rosemary grissini

21.00

### PETTI DI QUAGLIA IN PADELLA

Pan roasted quail breasts with salad of watercress, pancetta and mustard fruit, gorgonzola butter

21.00

### SARDE IN SAOR

W.A. Sardine fillets in 'saor' Venetian style with green apple sorbet

20.00

### CAPELANTE ALL' ASPRETTO DI ZAFFERANO

Pan seared sea scallops on salt cod 'mantecato' and saffron vinaigrette

22.00

### FEGATO D' ANATRA AL BALSAMICO

Sauteed Duck livers with baked 'roman' gnocchi, pine nuts and aged 12yo balsamico

22.00

## PASTA *e* RISOTTO

*All our pasta dishes are prepared in our pasta kitchen using tipo 00 flour, sourced from Puglia, Italy*

### SPAGHETTI ALLA CHITARRA AI FRUTTI DI MARE

Spaghetti alla chitarra with yamba prawns, calamaretti, vongole, tomato and pinot grigio

23.00 / 33.00

### GNOCCHI DI PATATE CON SALSICCIE

Potato gnocchi with Bangalow pork sausage, broad bean, mint and pecorino romano

22.00 / 32.00

### GARGANELLI AL RAGU'

Chestnut garganelli with tomato, red wine and wild boar ragu, reggiano

22.00 / 32.00

### TORTELLINI DI ZUCCA

Buffalo milk ricotta, pumpkin and leek tortellini with burnt sage butter and reggiano

23.00 / 33.00

### RAVIOLI CON SCAMPI

Fennel and scampi ravioli poached in tomato and shellfish 'brodetto'

23.00 / 33.00

### RISOTTO AGLI ASPARAGI

Risotto of Asparagus and Fiore di Capra 'Caprino'

*Our risotto is prepared using Acquarello Organic Carnaroli Riso Superfino from Italia*

23.00 / 33.00

## PIATTI PRINCIPALI

### BRASATO DI GUANCIALE

Slow braised wagyu beef cheeks in chianti, celeriac puree, baby carrots and gremolata

35.00

### COSTOLETTA DI VITELLO ALLA PARMIGIANA

Wood roasted milk fed veal cutlet with 'timbale' of eggplant, tomato and basil, garlic sauce

36.50

### FILETTO DI MANZO

Salt crusted pasture fed fillet of beef, roasted jerusalem artichoke and broad bean,  
salad of baby beetroot and horseradish

36.50

### CONIGLIO ALLA SICILIANA

Slow cooked Macleay Valley rabbit 'agro-dolce' and braised globe artichoke

37.50

### ARROSTO AL' FORNO DEL GIORNO

From the wood fired oven - Roast of the day – *daily specials*

### PESCE DEL GIORNO

Market fresh fish of the day- *market price*

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### CONTORNI

*Rocket, radicchio, pear and parmesan salad 10.00*

*Piattoni : green flat beans cooked in extra virgin olive oil and garlic 10.00*

*Calabrian peperonata : wood baked potatoes and peppers 10.00*

*Caprese salad with buffalo bocconcini, tomato, basil and Tuscan extra virgin olive oil 15.00*