

---

PRIMO ESTATE DINNER

TASTING MENU

23.06.2016

---

Five Courses 85  
matched to wines 110

INVOLTINI DI CRUDO

Swordfish 'Involtini', Mascarpone, Pink Peppercorns,  
Sage and Agro Dolce

*NV Primo Secco*

CAPELANTE SALTATI

Seared Scallops, Smoked Eel, Baby Fennel  
and 'Bagna Cauda'

*2016 Joseph d'Elena Pinot Grigio*

PICI AL' RAGU

Hand Rolled Pici, Ox-Tail Ragù 'alla Vaccinara', Fennel Tips  
and Gremolata

*2015 Primo Estate il Briccone Shiraz Sangiovese*

ARROSTO DI MAIALINO

Wood Fired Berkshire Suckling Pig, 'Cime di Rabe',  
Stone Fruit Mostarda and Pan Juices

*2014 Primo Estate Zamberlan Cabernet Sangiovese*

FORMAGGI

Selection of Imported Italian Cheese, Nuts, Fruits  
and Pane Carasau

*2014 Joseph Angel Gully Shiraz*



Mezzalira Ristorante  
Melbourne Building

The tasting menu is designed for the enjoyment of the table. It is recommended for a minimum of 2 persons, and the whole table.