

**TUTTO BENE**



**2 course \$65.00 pp**

**3 course \$80.00 pp**

**Formaggi additional \$15.00 pp**

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## Antipasti

a seasonal selection of cured meat, vegetable and seafood served in traditional Italian style.....

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## Contorni

### **Patate croccanti**

Oven roasted potatoes, majoram & parmigiano

### **Lattuga Romana**

Tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper

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## Piatti Principali

### **Pesce del giorno**

our fish of the day

### **Bistecca**

Char grilled Cape Grim Beef Rib-Eye, 350g

### **Saltimbocca**

chicken saltimbocca with wild mushrooms, Jerusalem artichoke purée, black truffle and wilted greens

### **Risotto Salicce**

Italian pork and fennel sausage with tomato & basil

### **Gnocchi**

with porcini mushrooms, funghi neri, truffle, walnut and whipped stracciatella cheese

### **Risotto Granchio**

Spanner crab with San Marzano tomato & chilli

### **Risotto Barbabietola**

Beetroot and smoked cacciocavallo cheese

### **Risotto Risi e Bisi**

Fresh peas (from the Veneto region), pancetta, shallots & parmigiano

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## Dolci

### **Coppa di gelati misti**

a selection from our artisan produced authentic Italian gelato

### **Panna cotta**

Ginger bread panna cotta with yuzo, mint and blueberries

### **Mousse al Pistacchio**

Sicilian pistachio mousse with salted caramel popcorn and viola

### **Tartelletta meringata**

Lemon meringue tart

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## Formaggi Australiani

our selection of farmhouse produced Australian cheese with seasonal fruit and fig paste

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