

TUTTO BENE



Antipasti

A selection of cured meat and vegetables, Italian style

(note, 3 course option has additional hot starters for sharing as well as Antipasti – not avail for 2 course)

Piatti Principali

Choice of

Pasta of the Day

black Angus ragu, red wine, San Marzano tomato, parmigiano Reggiano

Risotto funghi misti

Mixed seasonal mushrooms, truffle paste, aromatic herbs *gf*

Risotto risi e bisi

Fresh peas, prosciutto, shallots *gf*

Risotto barbabietola

Beetroot, cavolo nero, macadamia cream cheese, walnuts (*dairy free, vegan*) *gf*

Risotto marinara

Prawns, scallop, calamari, garlic, white wine, chilli, herbs *gf*

Osso Bucco

(additional +\$10pp, pre-order required)

Slow roasted Veal on the bone, gremolata, seasonal accompaniment

2 course \$65.00 pp

3 course \$85.00 pp

Min 8 guests

+5% service fee applies

SEASONAL SAMPLE MENU – items may change

Contorni

Patate

Italian potatoes with roast garlic, rosemary

Rucola

Rocket salad, grilled pear, candied walnuts, parmigiano *gf*

Dolci

Choice of

Coppa gelato

A selection of homemade gelato
(*dairy free & vegan options on request*)

Vanilla panna cotta

Spiced amaretto anglaise

Please ensure any dietary requirements advised as not all ingredients listed