



CHRISTMAS DAY

Menu

ANTIPASTO TO CHOOSE FROM

Baccalà Croquettes

Crispy fried salted cod croquettes, saffron aioli

Focaccia Di Zucca

Fluffy pumpkin & cherry tomato focaccia topped with whipped ricotta, prosciutto di Parma, extra virgin olive oil

Polenta Fritta

Golden fried polenta topped with sautéed mixed forest mushrooms, parmigiano & fresh parsley

PRIMO TO CHOOSE FROM

Mafalde Ricciola & Limone

Homemade squid ink mafalde, a long ribbon pasta with ruffled edges, tossed in a delicate kingfish, lemon & extra virgin olive oil sauce

Pappardelle al Cinghiale

Wide ribbons of homemade egg pasta tossed in a traditional Tuscan wild boar ragù, slow-cooked with tomato, Barolo wine & aromatic herbs

Fusilloni ai Peperoni

Large homemade spiral-shaped fusilloni pasta tossed in a velvety roasted capsicum cream sauce, finished with crispy fragrant pangrattato

SECONDO TO CHOOSE FROM

Calamari Fritti

Crispy fried calamari, lime mayonnaise, lemon

Abbacchio Scottadito

Roman-style grilled lamb cutlets, marinated with garlic & rosemary, served with grilled seasonal vegetables

Caponata & Burrata

Traditional Sicilian caponata of eggplant, tomato, olives, celery & capers, served with a fresh mini creamy burrata, toasted sourdough crostini

DOLCE TO CHOOSE FROM

Pandoro Tiramisù

Soft layers of buttery Italian pandoro, espresso-soaked and layered with velvety mascarpone cream, finished with cocoa


Rhubarb & Strawberry Crumble


Warm spiced crumble, served with homemade vanilla gelato


Torta Caprese


Traditional flourless chocolate and almond cake, rich, moist and intensely chocolatey

\$125pp


 dairy free option available

 contains nuts

 contains pork

 gluten free option available

 vegetarian

 contains egg





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Baccalà Croquettes 
Crispy fried salted cod croquettes, saffron aioli


Focaccia Di Zucca  
Fluffy pumpkin & cherry tomato focaccia topped with whipped ricotta, prosciutto di Parma, extra virgin olive oil



Polenta Fritta   
Golden fried polenta topped with sautéed mixed forest mushrooms, parmigiano & fresh parsley






1. PROSECCO SAN MARTINO, VENETO, ITALY
Strong floral, fruity, extra dry

PRIMO TO CHOOSE FROM

Mafalde Ricciola & Limone 
Homemade squid ink mafalde, a long ribbon pasta with ruffled edges, tossed in a delicate kingfish, lemon & extra virgin olive oil sauce


Pappardelle al Cinghiale  
Wide ribbons of homemade egg pasta tossed in a traditional Tuscan wild boar ragù, slow-cooked with tomato, Barolo wine & aromatic herbs



Fusilloni ai Peperoni   
Large homemade spiral-shaped fusilloni pasta tossed in a velvety roasted capsicum cream sauce, finished with crispy fragrant pangrattato






2. VERMENTINO CANTINA DEL MONTI SARDEGNA, ITALY
Light bodied, lime, grapefruit, dry

SECONDO TO CHOOSE FROM

Calamari Fritti 
Crispy fried calamari, lime mayonnaise, lemon


Abbacchio Scottadito  
Roman-style grilled lamb cutlets, marinated with garlic & rosemary, served with grilled seasonal vegetables

Caponata & Burrata   
Traditional Sicilian caponata of eggplant, tomato, olives, celery & capers, served with a fresh mini creamy burrata, toasted sourdough crostini





3. PRIMITIVO VALLONE, PUGLIA, ITALY
Full bodied, raspberries, red fruit

DOLCE TO CHOOSE FROM


Pandoro Tiramisù 
Soft layers of buttery Italian pandoro, espresso-soaked and layered with velvety mascarpone cream, finished with cocoa


Rhubarb & Strawberry Crumble
Warm spiced crumble, served with homemade vanilla gelato


Torta Caprese  
Traditional flourless chocolate and almond cake, rich, moist and intensely chocolatey





4. UVAPPESA ANCARANI, EMILIA ROMAGNA, ITALY
Sweet, firm structure, persimmon


 dairy free option available

 contains nuts

 contains pork

 gluten free option available

 vegetarian

 contains egg





DRINK TO CHOOSE FROM

**APPLE JUICE | ORANGE JUICE
PINEAPPLE JUICE | COCA COLA
FANTA | SPRITE**

MAIN TO CHOOSE FROM

10" MARGHERITA

TOMATO BASE, MOZZARELLA

10" HAWAIIAN

TOMATO BASE, MOZZARELLA, HAM, PINEAPPLE

10" DIAVOLA

TOMATO BASE, MOZZARELLA, SALAME

SPAGHETTI POMODORO

COOKED IN NAPOLETANA SAUCE

SPAGHETTI BOLOGNESE

COOKED IN A BOLOGNESE SAUCE

CHICKEN NUGGETS & FRIES

SERVED WITH KETCHUP

MINI NUTELLA PIZZA

WITH MARSHMALLOWS

**kids menu
\$50pp**