

SOTTO SOPRA

Chef's Sharing Feast

Optional course: Two Oysters and a Glass of Prosecco \$19pp

pane

brown khoroan flour sourdough – whipped ricotta

vitello

milk fed veal battuta – caper leaves – colatura di alici – sea urchin – crostini

pate di fegato di pollo

rye bread crostini – chicken liver – caramelised red onion – parsley – dill

baccala

baccala mantecato – cecina – baby spinach

gamberoni

king prawns – lemon – paprika – garlic

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gnocchi

sundried tomato – almonds – basil – mint – ricotta

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pollo

chicken cacciatora – capsicum – cherry tomato – capers – green olives – parsley

patate

wood roasted potato – garlic – rosemary

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crema pasticcera e frutti misti

fruit and berry salad – lemon custard – mint

tiramisu al cucchiaio

housemade tiramisù

\$69 per person

designed for the whole table to share

SOTTO SOPRA

Premium Sharing Feast

Optional course: Two Oysters and a Glass of Prosecco \$19pp

pane

brown khoroan flour sourdough – whipped ricotta

carpaccio di tonno

carpaccio of albacore tuna – burrata – lemon – basil – bottarga

baccala

baccala mantecato – cecina – baby spinach

la nostra parmigiana

woodfired eggplant – smoked cheddar – mint – tomato

gamberoni

king prawns – lemon – paprika – garlic

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fettucine

slow cooked octopus – chili – lime – pea puree

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porchetta

roman style porchetta – fennel pollen – rosemary – salsa verde – pickled red cabbage

rucola

rocket salad – parmesan – balsamic – pear

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crema pasticcera e frutti misti

fruit and berry salad – lemon custard – mint

torta "sottosopra" ai cachi

wood oven caramelised persimmon and ginger tart – home made persimmon sorbet

\$79 per person

designed for the whole table to share