

PASTA DIY

Vongole e Moscardini

Clams & baby squid in white wine
(Linguine or Paccheri)

390

* Add fresh clams (70) / calamari (90) / crab meat (120)

Tagliatelle Bolognese 🍷

with 24-hours slow cooked Wagyu beef shoulder & Parmigiano Reggiano

640

* Add more Wagyu beef (240)

Burrata Ravioli

served with Ricotta, Parmigiano Reggiano, lemon zest & butter sauce

450

* Add Raviolo 1 pc (90) / fresh burrata from Puglia (240) /
Australian winter black truffle 1 gram (190)

Tortelloni 4 formaggi 🍷

filled with artisanal Italian cheese in
24-months aged Parmigiano Reggiano fondue

390

* Add Tortellone 1 pc (60) / Australian winter black truffle 1 gram (190)

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot, goat cheese

390

* Add Australian winter black truffle 1 gram (190)

Fresh duck's egg Tagliolini 🍷

served with Parmigiano Reggiano & artisanal butter sauce

• Australian winter black truffle (with 2 grams of truffle) 890

* Add Australian winter black truffle 1 gram (190)

