

TAKE A CULINARY TRIP TO -PUGLIA-

MAIN COURSE \$22 I 2 COURSES \$28 I 3 COURSES \$34

PRIMI

- Panzerotti fried pastry parcels filled with smoked ricotta, spinach & chilli
- Warmed soppressata with garlic crostini, lemon compressed apples & Pecorino

SECONDI

- Orecchiette tossed with fresh tomatoes, broccoli, anchovies & almonds
- Agnello con patate layers of sliced potato & roast lamb shoulder with green salad & Pecorino

DOLCE

- Olive oil & hazelnut gelato, 2 scoops
- Pasticciotto custard filled pastries

Available 9 - 22 January 2018

