



BUSINESS LUNCH DEGUSTATION MENU \$35

2 COURSES, 1 GLASS OF ORGANIC WINE*

Typical Emilian mixed salumi served with a selection of homemade breads

Herbs tortelli with butter & sage *🍴*

OR

Strozzapreti with a selection of different meat ragù

**Sparkling Bonarda, Chardonnay, Sauvignon Blanc, Gutturnio Superiore*

EMILIAN DEGUSTATION MENU \$65

5 COURSES - 3 MATCHING ORGANIC WINES \$25

Typical Emilian mixed salumi with giardiniera (pickled vegetables)
served with a selection of homemade breads

Spaghetti alla chitarra chilly, garlic & oil with rocket & Parmesan *🍴*

Strozzapreti with a selection of different meat ragù

Cotechino (traditional Emilian sausage) served with lentils and a mix of mashed potatoes
OR

Salted cod fish croquetes with gratinè vegetables

Chef's dessert plate to share

TRADITIONAL EMILIAN DEGUSTATION MENU \$90

7 COURSES - 4 MATCHING ORGANIC WINES \$39

Typical Emilian mixed salumi with cheese, pinzimonio (vegetables with oil, salt & balsamic),
giardiniera (pickled vegetables), served with a selection of homemade breads

Strozzapreti with a selection of different meat ragù

Herbs tortelli with butter & sage *🍴*

Fettuccine with mushrooms sauce *🍴*

Organic Ferron Vialone Nero risotto with radicchio & sausages

Slow cooked organic lamb shoulder with roast potatoes

OR

Catch of the day fillet served with a green sauce

Selection of desserts

🍴 vegetarian

Ask for GF & kids' options

10% Public holidays, Sundays & Groups surcharge

2% Credit card surcharge