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## WINTER LUNCH MENUS

### LUNCH SPECIAL \$25

#### Pasta & Vino

Organic Penne Pasta served with our Arrabbiata sauce 🍴

OR

Silky organic egg Chitarra pasta with Aglio Olio Peperoncino 🍴

*Choice of our organic wine from Anna's selection of Emilian wines*

### BUSINESS LUNCH DEGUSTATION MENU \$35

#### 3 COURSES, 1 GLASS OF ORGANIC WINE\*

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

Pumpkin & spinach tortelli with butter & sage 🍴

Pisarei & faso' - hot pot pasta with a thick tomato & beans sauce 🍴

*Choice of our organic wine from Anna's selection of Emilian wines*

🍴 *vegetarian*

*Ask for GF & kids' options*

*10% Public holidays & Groups surcharge*

*2% Credit card surcharge, max 3 cards per table*



## WINTER DINNER MENUS

### Set Dinner Menu \$45

3 COURSES

Typical Emilian mixed salumi served with a selection of homemade breads

A 'Tris' of pasta including Strozzapreti al Ragù,  
Potatoes & Truffle ravioli with thyme butter & Gnocchi with Badessa sauce *🍴*

Arcobaleno salad

Selection of cakes

### EMILIAN DEGUSTATION MENU \$65

5 COURSES - 2 PAIRED ORGANIC WINES \$25

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

Beetroot tortelli with green sauce and kale *🍴*

Gnocchi al Gorgonzola *🍴*

Wild game *brasato* on white polenta

OR

Catch of the day in a light sauce with tomato, garlic, parsley served with fregola

Chef's dessert plate to share

### TRADITIONAL EMILIAN DEGUSTATION MENU \$90

6 COURSES, 2 GLASSES OF ORGANIC WINE

Typical Emilian mixed salumi with cheese, pinzimonio (vegetables with oil, salt & balsamic),  
served with traditional Emilian potato cake and a selection of homemade breads

Duck and truffle tortelli served with butter and thyme

Gnocchi with artista sauce - tomato, chilly, crispy kale, a touch of cream *🍴*

Organic risotto with radicchio & fresh salsiccia

Wild game *brasato* with Gutturnio wine on white polenta

OR

Catch of the day fillet served with cream of potatoes and seasonal greens

Selection of desserts from our winter menu

*🍴 vegetarian*

*Ask for GF & kids' options*

*10% Public holidays & Groups surcharge*

*2% Credit card surcharge, max 3 cards per table*