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## LUNCH MENUS

### LUNCH SPECIAL \$28

Organic Penne Pasta served with pesto *🍴*

OR

Silky organic egg Chitarra pasta with Aglio Olio Peperoncino *🍴*

*with choice of our organic wine from Anna's selection of Emilian Wines*

### BUSINESS LUNCH DEGUSTATION MENU \$38

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

Pane, salame and anchovies

Wild game tortelli with butter & herbs *🍴*

House made penne with organic pesto *🍴*

*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*



## DINNER MENUS

### Set Dinner Menu \$48

3 COURSES

Typical Emilian mixed salumi with bread and chese

A 'Tris' of pasta including Strozzapreti al Ragù,  
Murray cod and potato ravioli with herbs butter & Penne al pesto *🍴*

Selection of desserts

### EMILIAN DEGUSTATION MENU \$68

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 *🍴*  
Strozzapreti with beef ragu *🍴*

LEmon and rosemary arinated chicken with sweet potatoes  
OR

Catch of the day with salsa verde and baked veggies

Chef's dessert plate to share

### TRADITIONAL EMILIAN DEGUSTATION MENU \$80

6 COURSES, 2 GLASSES OF ORGANIC WINE

Typical Emilian mixed salumi with cheese, pinzimonio (vegetables with oil, salt & balsamic),  
served with Iggy's bread

Duck and truffle tortelli served with butter and thyme  
Gnocchi with Organic pesto *🍴*  
Pumpkin and gorgonzola Organic risotto

Cotoletta di pollo alle erbe aromatiche con patate dolci  
OR

Catch of the day fillet with salsa verde and baked veggies

Selection of desserts

*🍴 vegetarian*

*Ask for GF & kids' options*

*10% Public holidays & Groups surcharge*

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