

# PASTA SET MENU

## SOUP OF THE DAY

Please asked our servers for details

OR

## PICKLED BEETROOT SALAD

Greek Yoghurt | Orange | Rocket | Honey | Pistachio

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## CHILI GARLIC TAGIATELLE

Datterino Tomatoes | Dried Chili

OR

## MORELS PAPPARDELLE + \$10

Cream | Port Wine | Aged Parmigiano

OR

## SHELLFISH TAGLIATELLE + \$15

Tiger Prawns | Blue Crab | Datterino Tomatoes

OR

## OXCHEEK PAPPARDELLE

Port Wine | Bell Pepper | Aged Parmigiano

OR

## CASA CARBONARA

Pappardelle | Mixed Peppercorns | Guanciale

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## TOFU PANNA COTTA

Cream | Red Sugar | Soy Sauce

**\$158 FOR 2 COURSE**

**\$178 FOR 3 COURSE**

PARTICIPATION FOR THE ENTIRE TABLE

## DRINKS PER SET

HOUSE RED / WHITE / SPARKLING WINE	+ \$45 / GLS
APEROL SPRITZ	+ \$45 / GLS
SUNTORY PREMIUM MALT (HALF PINT)	+ \$40 / GLS
ANY MOCKTAIL PASSION FRUIT BELLINI   ORIENTAL MULE   AMORE	+ \$35 / GLS
COFFEE   TEA AMERICANO   REGULAR COFFEE   LEMON TEA	+ \$25 / GLS

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE