

**STARTER**

✓ **CRISPY POLENTA**

Tomato Aioli | Parmigiano | Pecorino | Pistachio

OR

**WELSH RAREBIT**

Sourdough | Onion | Provolone | Montacio |  
Anchovy

OR

✓ **KOHLRABI FETTUCCINI** + \$20

Green Apple | Greek Yoghurt | Pomegranate |  
Nut Mix

OR

**CLAMS** + \$25

Kaffir Lime Leaf Oil | Grilled Carrot Broth | Nut  
Puree

**DESSERT**

**TIRAMISU** + \$10

Mascarpone | Amaretto | Espresso

OR

**TOFU PANNA COTTA**

Cream | Red Sugar | Soy Sauce

**MAINS**

✓ **CHILI GARLIC TAGLIATELLE**

Datterino Tomatoes | Dried Chili

OR

✓ **MORELS PAPPARDELLE**

Cream | Port Wine | Aged Parmigiano

OR

**SHELLFISH TAGLIATELLE**

Tiger Prawns | Blue Crab | Datterino Tomatoes

OR

**OXCHEEK PAPPARDELLE**

Port Wine | Bell Pepper | Aged Parmigiano

OR

**CASA CARBONARA**

Pappardelle | Mixed Peppercorn | Guanciale

OR

**PERI PERI CHICKEN** + \$20

Italian Spring Chicken | Peri Peri Marinade

OR

✓ **EGGPLANT CAPONATA**

Fried Duck Egg | Shoestring Fries

**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

**LEMON TEA** Hot | Iced

+ \$30 / GLS

**REGULAR COFFEE** Hot | Iced

+ \$30 / GLS

**FREE FLOW** RED | WHITE | SPARKLING

+ \$178 / 2HRS

**\$238 (PER HEAD)**

PARTICIPATION FOR THE ENTIRE TABLE  
ALL ARE SUBJECT TO 10% SERVICE CHARGE