

Sunday Tasting Menu

3 Courses \$58pp

FIRST COURSE

BEET SALAD

Frisee, Arugula, Goat Cheese, Cara Cara, Citrus Vinaigrette

CAESAR SALAD

Gem Lettuce, Parmigiano-Reggiano, Anchovy, Croutons

TOASTED SOURDOUGH

Warm Ricotta, Garlic, Extra Virgin Olive Oil, Rosemary

SICILIAN FRIED CHICKEN

Lemon, Oregano, Aleppo Pepper, Honey

SECOND COURSE

ACQUERELLO RISOTTO

Truffle Butter, English Peas, Lemon

TAGLIATELLE

Bolognese, Whipped Ricotta, Parmigiano Reggiano

GARGANELLI

Sausage Ragù, Tomato Soffritto, Parmesean

THIRD COURSE

ROASTED CHICKEN BREAST

Creamy Orzo, Asparagus, Pearl Onions, Thyme jus

SCOTTISH SALMON

Spring Vegetables, Fine Herb Beurre Blanc

HANGER STEAK FRITES

Truffle-Parmesan Potatoes, Spinach, Sauce Au Poivre

SEARED PORK CHOP

Carrot-Ginger Puree, Pork Fried Rice, Broccolini, Soy Reduction