pranzo

signature sapori

ormeggio bakery organic warm sourdough - freshly churned sour butter - sea salt 9

9

prima portata

biodynamic veal tonnato - capers - toasted pine nuts

agnolotti with asparagus - aged sheep ricotta - black olives - 'nduja - watercress

ling fish baccala - polenta croutons - dutch cream potato

seconda portata

carnaroli risotto - watercress - prosecco - freshly shucked sydney rock oysters - smoked eel

hapuka - charcoal tuna consommé - green peas

charcoal wagyu beef - pickled heirloom carrots - spring onion purée - black garlic

dolci

strawberry - white chocolate - rose

macadamia - lemon myrtle

carrot - fennel seed - farro - vinegar caramel

Lunch Special

2 courses: 49 including a glass of Pizzini wine

3 courses: 59 including a glass of Pizzini wine

lunch special prices are not to be used in conjunction with any third party offer

(A la carte regular price: 2 courses 59 or 3 courses 79)

supplementary course

ormeggio bakery organic warm sourdough - freshly churned sour butter - sea salt 9

ling fish baccala - polenta croutons - dutch cream potato 2011 Bollini Pinot Grigio, Trentino DOC, Trentino-Alto Adige

carnaroli risotto - watercress - prosecco freshly shucked sydney rock oysters - smoked eel NV il Colle '46° Parallelo' Prosecco, Conegliano-Valsobbiadene DOCG, Veneto

charcoal wagyu beef - pickled heirloom carrots - spring onion purée - black garlic 2010 Mazzei 'Zisola' Nero d'Avola, Sicilia IGT, Sicilia

> carrot - fennel seed - farro - vinegar caramel 2013 Framingham 'Noble' Riesling, Marlborough, NZ

69 - with matching wines 123

menu is designed to be enjoyed by the whole table

lunch special prices are not to be used in conjunction with any third party offer

(regular price: sapori degustation 85)

please note that matching wines listed are subject to availability and menu items are subject to seasonal change without any notice

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering