

REGIONI D'ITALIA

CHEF FRANKIE'S FOOD TOUR

Emilia-Romagna | \$69 per person

Crescenta e prosciutto

focaccia, prosciutto di Parma

Parmigiana di melanzane (gf, v, n)

fried eggplant, tomato sauce, fior di latte

Tagliatelle al ragù

slow cooked beef bolognese, egg tagliatelle pasta, parmiggiano

Cappellacci di zucca (v)

pumpkin & ricotta stuffed ravioli, cultured butter

Pampapato di Ferrara (v, n)

Traditional Italian cake, candied citrus peel & spices

Aperol Spritz | 15

Regional wine specials available

Please note that due to the nature of the set menu, not all dietary modifications can be accommodated.

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.