



## **SAN VALENTINO \$99 PP**

### **SPUNTINI**

#### **SANPIETRINO Di PARMIGIANA**

**Deep~Fried Eggplant Parmigiana, Buffalo Ricotta, Basil**

#### **PROSCIUTTO & FICHI**

**Soft Brioche, Prosciutto Parfait, Porcini Mushroom, Fig**

### **ANTIPASTI**

#### **TARTARE Di MANZO**

**Blackmore Wagyu, Woodfired Bone Marrow, Egg Yolk, Smoked Cheddar**

#### **WOOD~FIRED PIZZETTA**

**Pumpkin Base, Grilled Mussel, Seaweed & Pecorino**

### **PRIMO**

#### **RAVIOLI Di GAMBERO**

**Prawn & Chive Ravioli, Spicy Bisque Butter, Stracciatella, Fig Leaf Oil**

### **SECONDO**

#### **ANATRA & PEPERONI**

**Duck Leg Confit, Peperonata, Roasted Nectarine, Black Garlic Jus**

### **DOLCE**

#### **CICERONE'S TIRAMISÙ**

**Mascarpone, Coffee Ladyfinger, Salted Caramel, Choc~Chip**



Please notify us prior to the reservation regarding any dietaries.

Our a regular la carte menu will not be available on this day.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All card transactions incur a 1.50% surcharge.