

# andiamo

## TO START

**focaccia**, whipped sweetcorn brown butter

## FOR THE TABLE

**burrata**, aubergine 'caponata', heirloom cherry tomato basil

**grass-fed beef meatballs**, blistered tomato, oregano

**kingfish crudo**, central otago stonefruits, tomato, shiso

**chilli fried calamari**, 'bagna cauda', chilli oil, lemon

## MAINS TO SHARE

**risotto**, grilled leeks, green onion, pecorino

**rigatoni**, 7 hour veal and pork bolognese, parmigiano-reggiano

**first-light wagyu picanha**, slow-cooked zucchini, oregano, feta

**market catch**, tomato broth, confit fennel, gremolata

## SERVED WITH

**caesar**, boiled egg dressing, croutons, bacon, anchovy

**potato fries**, truffle, parmigiano-reggiano

## DOLCI

**tiramisu**, amaretto crumb, valrhona cocoa

**torte della nonna**, pine nuts, fennel, central otago apricots, amaretto ice cream