

andiamo

VALENTINE'S DAY

THREE-COURSE MENU \$95 pp

APERITIVO ON ARRIVAL

glass of Lanson Champagne Rosé

gift from the kitchen

ENTRÉE

grass-fed beef meatballs, blistered heirloom tomato, wild oregano

crudo, market fish, stone fruits, chilli, tomato, oregano

burrata, fennel confit, extra virgin olive oil, sourdough crumb

OR

oysters, ½ dozen pacific – supplementary \$10

MAIN

market-catch, golden beetroot, yellow zucchini, sweetcorn

first-light wagyu bavette, roast potato, salsa verde

tortellini, prawn, chicken, carrot, summer veg

DOLCI

crostata al cioccolato

ricotta, summer berries