



TUSCAN LONG TABLE

ANTIPASTI

MARINATED WILD OLIVES
 SAFFRON, MINT MOZZARELLA SUPPLI
 HAND CUT SALUMI & MOZZARELLA BOARDS
 LIGHTLY FRIED CALAMARI, AIOLI, LEMON,
 ROCKET
 CAPRESE SALAD

THE MAIN

16HOUR GLAZED ROASTED LAMB SHOULDER
 WHOLE ROASTED BAY SNAPPER
 ORGANIC POTATO GNOCCHI A LA
 PROMODORO
 ROASTED ROSEMARY FAT POTATOES
 WOODFIRED CAULIFLOWER, PANCETTA,
 SAGE, CURRANTS, PINE NUTS
 ROCKET & PARMESAN SALAD

DOLCI ALTERNATING

NONNA'S TIRAMISU W TIA MARIA GELATO
 CHEFS SEASONAL PANNA COTTA

COMPLIMENTARY
 CAKE CUT & SERVE

\$125PP 2 COURSES

\$140PP 3 COURSES



LA FAMIGLIA TABLE

ANTIPASTI

MARINATED WILD OLIVES
 SAFFRON, MINT MOZZARELLA SUPPLI
 HAND CUT SALUMI & MOZZARELLA BOARDS
 LIGHTLY FRIED CALAMARI, AIOLI, LEMON,
 ROCKET

THE MAIN

72 HOUR HAND STRECHED PIZZAS
 CLASSIC MARGHERITA
 TRUFFLE MUSHROOM & PECORINO WOOD
 ORGANIC POTATO GNOCCHI A LA
 PROMODORO
 CIAO CIELO RAGU BOLOGNESE
 TAGGLIATELL
 FRENCH FRIES
 ROCKET & PARMESAN SALAD

DOLCI ALTERNATING

NONNA'S TIRAMISU W TIA MARIA GELATO
 CHEFS SEASONAL PANNA COTTA

COMPLIMENTARY
 CAKE CUT & SERVE

\$70PP 2 COURSES
 \$85PP 3 COURSES



D'ASTI TABLE

ANTIPASTI

MARINATED WILD OLIVES

CAPRESE SALAD

SAFFRON, MINT MOZZARELLA SUPPLI

HAND CUT SALUMI & MOZZARELLA BOARDS

LIGHTLY FRIED CALAMARI, AIOLI, LEMON,
ROCKET

WOOD FIRED GARLIC & CHEESE FOCCACCIA

THE MAIN ALTERNATING

TWICE COOKED LAMB SHOULDER
SICILIAN CAPONATA, ROASTING JUS

CRISPY SKIN WILD BARRAMUNDI FILLET
CHEFS SEASONAL GARNISH

FRENCH FRIES

ROCKET & PARMESAN SALAD

DOLCI ALTERNATING

NONNA'S TIRAMISU W TIA MARIA GELATO

CHEFS SEASONAL PANNA COTTA

COMPLIMENTARY
CAKE CUT & SERVE

\$85PP 2 COURSES

\$100PP 3 COURSES