

A LITTLE TRIP THROUGH ITALY

Selection of antipastini

Organic sourdough bread – homemade ricotta

Puglia

Yellowfin tuna battuta – stracciatella – rocket – sourdough crostini

Veneto

Aged Carnaroli risotto – spanner crab – lemon (Minimum two serves \$25pp)

Emilia-Romagna

Bottoni filled with mascarpone – Yarra Valley salmon roe – bonito consommé

Lombardia

Charcoal wagyu beef – Tuscan cabbage – turnip – black garlic

Il Box di Formaggi

Ormeccio's signature cheese box (\$60 serving for two)

Campania

Babà – green coffee gelato – pistachio

Menu 135

Four Matched wines 60 | Premium wines 100 | Non-alcoholic 35

A TRIP THROUGH ITALY

Selection of antipastini

Organic sourdough bread – homemade ricotta

Puglia

Yellowfin tuna battuta – stracciatella – rocket – sourdough crostini

Calabria

Grilled snapper – green chilli – macadamia – purple potato

Veneto

Aged carnaroli risotto – spanner crab – lemon (Minimum two serves \$25pp)

Trentino Alto Adige

Heirloom beetroot – goat cheese – almond

Emilia Romagna

Bottoni filled with mascarpone – Yarra Valley salmon roe – bonito consommé

Lombardia

Charcoal wagyu beef – Tuscan cabbage – turnip – black garlic

Il Box di Formaggi

Ormeccio's signature cheese box (\$60 serving for two)

Sicilia

Salad of pink grapefruit – bergamot – oranges – bay leaves gelato – extra virgin olive oil

Campania

Babà – green coffee gelato – pistachio

Menu 180

Seven matched wines 110 | Premium wines 160 | Non-alcoholic 65

Degustation menus designed for the whole table. Menu is subject to change

Check out our assistant manager Rachele who is dressed in Italian clothing from Donnaluna Boutique in Mosman

A card-processing fee applies. Sunday surcharge of 10%.