

# BADUZZI

**\$65pp Large group menu**  
(for groups 8 people or more)

## PICCOLO & POLPETTE

*For the table*

*Contadino style cured meats w warm focaccia & Pene's pickles*

*Insalata of shaved broad squid & white beans w lemon juice & parsley*

*Wild red deer meatballs, portobello mushroom & parsnip crema*

## PASTA & SECONDI

*For the table*

*Buttered maltagliati w duck & porcini ragu, buttercup & pickled black walnuts*

*Wood fired flat iron steak tagliata, parmesan reggiano & gusti balsamic*

*Sustainable line-caught fish w fire blasted Eighty 4 tomatoes*

## DESSERTS

*For the table*

*Tiramisu w Baileys & amaretto ladyfingers*

*Valrhona chocolate "torta caprese" w raspberry sorbet & coconut espuma*

# BADUZZI

**\$85pp Large group menu**  
(for groups 8 people or more)

## PICCOLO

*For the table*

*Contadino style cured meats w warm focaccia & Pene's pickles*

*Insalata of shaved broad squid & white beans w lemon juice & parsley*

## POLPETTE & PASTA

*For the table*

*Wild red deer meatballs, portobello mushroom & parsnip crema*

*"Dodici ore" braised lamb meatballs w preserved lemon, rosemary and spiced gravy*

*Buttered maltagliati w duck & porcini ragu, buttercup & pickled black walnuts*

## SECONDI

*For the table*

*Charcoaled lamb ribs w toasted juniper, curds & mint*

*Wood fired Flat iron steak tagliata parmesan reggiano & gusti balsamic*

*Sustainable line-caught fish w fire blasted Eighty 4 tomatoes*

## DESSERTS

*For the table*

*Tiramisu w Baileys & amaretto ladyfingers*

*Valrhona chocolate "torta caprese" w raspberry sorbet & coconut espuma*