

BADUZZI

\$65 per person
For groups of 10 people or more

PICCOLO & POLPETTE

For the table

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

Organic lamb & wild thyme meatballs w preserved lemon

Wild red deer meatballs, portabella mushroom, parsnip crema

SECONDI & PASTA

For the table

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

Wood fired steak tagliata, parmesan reggiano & gusti balsamic

Baby chicken finale alla griglia w braised barley & Sicilian olives

DESSERTS

For the table

Tiramisu w Baileys & amaretto ladyfingers, chocolate cream

Valrhona chocolate 'torta caprese' w raspberry sorbet & coconut espuma

BADUZZI

\$85 per person
For groups of 10 people or more

PICCOLO

For the table

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

Flame grilled sardines, pinoli, feta & white raisins

Insalata of white beans & squid, lemon juice & parsley

POLPETTE & PASTA

For the table

Wild red deer meatballs, portabella mushroom, parsnip crema

Organic lamb & wild thyme meatballs w preserved lemon

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

SECONDI

For the table

Baby chicken finale alla griglia w braised barley & Sicilian olives

Pappardelle w salt baked beetroot, soft quail egg & oyster mushroom

Wood fired Flat iron steak tagliata parmesan reggiano & gusti balsamic

DESSERTS

For the table

Tiramisu w Baileys & amaretto ladyfingers, chocolate cream

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