BADUZZI

Valentine's Day 2017
$95 pp

PICCOLO
For the table

Wood fired prawns w black peppered pancetta & gremolata piccante

Insalata of white beans & squid, lemon juice & parsley

Hand crafted stracciatella w smokey melanzane

POLPETTE
For the table

Wild red deer meatballs, portobello mushroom, parsnip crema

Organic lamb & wild thyme meatballs w preserved lemon

PASTA & SECONDI
Choose from

Buttered maltagliati w duck & porcini ragu, buttercup & pickled black walnuts
Or
Risotto summer corn, wild caught prawns & salsa verde
Or
Wood fired Flat iron steak tagliata parmesan reggiano & gusti balsamic

DESSERTS
Choose from

Tiramisu w Baileys & amaretto ladyfingers, chocolate cream
Or
Strawberries, warm mascarpone cake & vanilla ice cream

BADUZZI

Valentine's Day 2017
Vegetarian
$95 pp

PICCOLO
For the table

Insalata of white beans & shaved fennel w lemon juice & parsley

Hand crafted stracciatella w smokey melanzane

Saffron & potato tortellini, goats curd, almonds & fig confit

POLPETTE

Polpette Vegetariane

PASTA & SECONDI
Choose from

Pappardelle w salt baked beetroot, soft quail egg & oyster mushroom
Or
Risotto summer corn & salsa verde

DESSERTS
Choose from

Tiramisu w Baileys & amaretto ladyfingers, chocolate cream
Or
Strawberries, warm mascarpone cake & vanilla ice cream

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