

# 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 set menu**  
**For groups of 10 people or more**

## PICCOLO

*For the table*

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

*Flame grilled piper, 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*

*"Dodici ore" braised lamb & wild thyme meatballs w preserved lemon & spiced gravy*

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

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

## SECONDI

*For the table*

*Baby chicken finale alla griglia w braised barley & Sicilian olives*

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

## DESSERTS

*For the table*

*Tiramisu w Baileys & amaretto ladyfingers*

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

# BADUZZI

Valentine's Day 2018

\$95 per person

## 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*

*'Dodici ore' braised lamb & wild thyme meatballs w preserved lemon*

## PASTA & SECONDI

*Choose from*

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

*Or*

*Risotto primavera, baby peas, broad beans & salsa verde*

*Or*

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

## DESSERTS

*Choose from*

*Tiramisu w Baileys & amaretto ladyfingers*

*Or*

*Buffalo cured panna cotta w strawberries & polenta shortbread*

# BADUZZI

## Valentine's Day 2018

\$95 pp  
Vegetarian

### PICCOLO

*For the table*

*Saffron tortellini, goats curd, burnt butter & confit figs*

*Insalata of white beans, lemon juice & parsley*

*Hand crafted stracciatella w smokey melanzane*

### POLPETTE

*Vegetarian meatballs w fresh ricotta & cherry tomatoes*

### PASTA

*Choose from*

*Tagliatelle w ancient salt baked beetroot, soft quail's egg & oyster mushroom*

*Or*

*Risotto primavera, baby peas, broad beans & salsa verde*

### DESSERTS

*Choose from*

*Tiramisu w Baileys & amaretto ladyfingers*

*Or*

*Buffalo cured panna cotta w strawberries & polenta shortbread*