

WINE CELLAR

PLATED GROUP MENU €60pp

Our Wine Cellar welcomes groups starting from 20+ guests. Enjoy sharing boards and bowls for the first, second, and fifth courses, with individually plated options for the third and fourth courses. Dietary needs can be catered to, just let us know your requirements when booking.

1ST COURSE - STUZZICHINI

Smoked almonds • House mixed olives

2ND COURSE – L'ANTIPASTO BOARDS

Cheese & charcuterie boards

Premium cured meats and seasonal cheeses from our food hall,
cornichons, quince, grapes, baguette

3RD COURSE – IL PRIMO

Choice of:

Lamb Ragu, rigatoni, kalamata, feta, pickled chilli and green olive
Cavolo Nero conchiglie, crispy kale, chilli, stracciatella, pangrattato (v)
Cavolo Nero rigatoni, crispy kale, chilli, pagratatto (vg)

4TH COURSE – IL SECONDO

Choice of:

Ham Hock Ribolitta, coco bean, kale, parmesan
Mediterranean Fish Stew, salsa verde, freshly baked baguette (v)
Saffron risotto cakes, pistachio crumb, orange zest. vegan parmesan & lemon aioli (vg)

5TH COURSE – IL DOLCE

Chocolate brownie & whipped cream • Vanilla bean cheesecake tartlet • Panna cotta & strawberry coulis • Lemon curd & raspberry tartlet

Allergens available on request. Price excludes tea/coffee, all other beverages, and service charge of 12.5%
