

SUNDAY SUPPER | OCTOBER 6

\$60 per adult | \$30 per child

SNACK

Sfincione (V) | *Parmesan, Garlic Crumbs, Chives, Virgin Olive Oil*

STARTERS

Mafalde | *Sausage Sugo, Pecorino, Crispy Basil*

Escarole | *Italian Vinaigrette, Anchovy Breadcrumbs, Caprino Cheese*

Panelle (V) (GF) | *Sicilian Oregano, Fennel Pollen*

MAIN

Autumn Olive Farms Pork

Porchetta (GF) (DF) | *Broccolini, Oregano, Orange,*

Calabrian Chile, Garlic Confit

VEGETARIAN ALTERNATIVE

Stuffed Conehead Cabbage (V) (GF) | *Taleggio Fonduta, Pistou*

SIDES

Grilled Romano Beans (V) (GF) | *Spicy Tomatoes, Grilled Shallots*

Flowering Cauliflower (V) (GF) | *Mint, Almonds, Chile, Lemon*

Braised White Beans (GF) | *Escarole, Pecorino, Gaunciale, Colutura*

DESSERT

Ricotta Cake (V) | *Braised Stone Fruit*

Stracciatella Ice Cream (V) | *Dark Chocolate*

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

*Please note all dishes are crafted for family-style sharing.
Tax & gratuity not included.*