

MENU

pará

We recommend 2-3 plates per person

SNACK

Focaccia VE <i>Morella Grove olive oil</i>	8
Polenta Chips V <i>Salsa salmoriglio</i>	15

SMALL

Buffalo Mozzarella GF V <i>Grilled zucchini and mint</i>	22
Zucchini Flowers GF VE <i>Almond ricotta, garlic, chilli</i>	24
Fusilli alla Norma V <i>Tomato and eggplant ragu</i>	30

LARGE

Market Fish GF DF <i>Burnt butter, capers, lemon, parsley</i>	35
Pappardelle Duck Ragu GF <i>Braised duck, pistachios, fennel, tomato</i>	37
Rump Bagnua Cauda GF <i>Watermelon radish</i>	40
Roasted Pumpkin VE GF <i>Cashew milk yoghurt, chimichurri</i>	35

SIDES

Potatoes <i>w/ black garlic butter</i> GF V	13
Green Leaf Salad GF VE V DF	13

HOUSE MADE DESSERT

Basque Cheesecake GF V	15
Affogato GF	14

FEASTING MENU

60 per person

*Chefs do what they do. Any group size can have but compulsory for 6+ tables
Dessert not included in feasting.*

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