



# DINNER

GROUP MENU \$75PP

## PER LA TAVOLA

~PROSCIUTTO~ PEACHES, SHAVED PARMIGIANO, EXTRA VIRGIN OLIVE OIL (GF)

~GAMBERONI~ PAN SEARED PRAWNS, GARLIC BUTTER, OREGANO (GF)

~CAPRESE VINE-RIPENED TOMATOES, FIOR DI LATTE, EXTRA VIRGIN OLIVE OIL (GF, V)

## SECONDI

~BISTECCA~ LOCAL AAA AGED NY STRIPLOIN, GREEN PEPPERCORN SAUCE, VEGETABLES (GF)

OR

~SALMONE~ PAN SEARED SPRING SALMON, TARRAGON ORANGE BUTTER SAUCE, VEGETABLES (GF)

OR

~TORTELLINI~ CHEESE STUFFED, GREEN PEAS, LIGHT CREAM SAUCE (V)

## DOLCE

~TORTA AL CIOCCOLATO~ FLOURLESS CHOCOLATE TORTE (GF)

OR

~TIRAMISÙ~

GF GLUTEN FREE V VEGETARIAN