



# THE CHEF'S MENU

4 courses degustation menu \$50 pp

## ANTIPASTI

Rosemary Focaccia  
Marinated Roman artichokes  
Mixed olives  
Lightly fried calamari, rocket, balsamic mayonnaise

## PRIMI

Spaghetti all'arrabbiata e stracciatella  
Spicy tomato sauce, stracciatella cheese, basil

## SECONDI

Choice of  
Pesce del giorno / Fish of the day (+\$5pp)  
Porchetta Romana / Crispy rolled pork belly, sautéed chicory

## DOLCI

Tiramisu

## T&C

Minimum 2 people on the same menu

**Wine paring \$30 pp**

NV Astrale Prosecco Veneto  
2022 Mezzacorona Pinot Grigio Alto Adige  
2022 Astrale Chianti Tuscany / 2021 Cellier des Dauphins Rosé France

