

SET MENU BOLOGNA

TO SHARE

Truffle croquette, pecorino toscano, pastured egg mayo (v)

Beetroot carpaccio, goat cheese, balsamico di modena, basil infused evo oil, pine nuts

Fried calamari, tempura zucchini, housemade mayo

Nonna's meatballs, san marzano sugo, parmigiano-reggiano 24months

CHOOSE ONE MAIN

Rigatone, slow-braised wagyu beef ragù, pecorino sardo

Spaghettone, spanner crab, zucchini, cherry tomato, chilli

Tagliolino alla chitarra, cacio e pepe (v)

Pumpkin raviolo, goat cheese, mustard fruit

Grass fed beef cheek, celeriac puree, crispy cavolo nero

King Dory, lemon butter, braised fenne

Eggplant parmigiana with san marzano sugo, scamorza cheese, parmigiano-reggiano

+ gluten free pasta (maccheroncino) 4

CHOOSE ONE DESSERT

Torta del giorno, cake of the day

Affogato with vanilla gelato, espresso, frangelico

Tiramisù classico w/ italian mascarpone, marsala, our signature espresso

Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays, grazie

OFFICINA GASTRONOMICA ITALIANA