

SET MENU CAPRI

TO SHARE

Housemade truffle croquettes, pecorino toscano, housemade mayo (V)

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

Fried calamari, tempura zucchini, housemade mayo

CHOOSE ONE MAIN

Maccheroncino cacio e pepe (V)

Rigatone, slow-braised wagyu beef ragù, pecorino sardo

Spaghettone, spanner crab, zucchini, cherry tomato, chilli

Carnaroli risotto, porcini mushroom, fonduta di fontina (V)

Eggplant parmigiana with san marzano sugo, scamorza cheese, reggiano (V)

Grass fed beef cheek, celeriac puree, crispy cavolo nero

King Dory, lemon butter, braised fennel

+ *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