

SET MENU BOLOGNA

TO SHARE

Cerignola olives from puglia (vg)

Focaccia, basil infused evo oil (vg)

Ricotta croquette, parmigiano-reggiano, basil pesto, pink mayo (v)

Fried calamari, tempura zucchini, mayo (GF)

Vitello tonnato with poached veal girello, tuna mayo, pickled celery, caperberry

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

CHOOSE ONE MAIN

Ravioli with 40 months 'red cow' fondue, 5 years balsamico, lemon thyme (v)

Tagliolini all'uovo, cacio e pepe (v)

Rigatoni, slow-braised wagyu beef ragù, pecorino sardo

Red spaghettoni, australian rock lobster, semi dried medley tomato, chilli

Whole flounder, aromatic herb butter, asparagus

Gippsland grass fed beef tagliata ms7, marsala jus, salsa verde

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

+ gluten free pasta (maccheroncino) 4

CHOOSE ONE DESSERT

Torta del giorno

Affogato with vanilla gelato, espresso, frangelico

Tiramisù classico w/ italian mascarpone, marsala, espresso

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

OFFICINA GASTRONOMICA ITALIANA