

SET MENU ROMA

TO SHARE

Cerignola olives from puglia (vg)

Focaccia, basil infused evo oil (vg)

Prosciutto 'culatta' Villani aged 18months, sliced on flywheel Berkel

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

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

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

Chicken cotoletta, braised fennel & rocket salad

+ *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