

A tavola

group menu

Our group menus made for sharing. Required for groups of 8 and above.

\$75 share menu _____

not available friday and saturday dinner.

\$75 per person

(sample menu selection)

focaccia di maria
olive al forno

please select 3

asparagus with egg, lemon & capers
mushroom, green peas & ricotta salata
buffalo mozzarella with vine tomatoes & basil
veneto salami & soft polenta
prosciutto, rocket, pear & parmesan
fried calamari, aioli

please select 3

triangoli with pumpkin, ricotta, sage butter & pepitas
pappardelle with cherry tomato, mozzarella alla
sorrentina
linguini with mussels & zucchini
rigatoni & ragu alla bolognese
bucatini all'amatriciana

additional options

oysters \$6 ea
1 kg t-bone steak alla Fiorentina to share \$139 each

please select 2

cabbage, gorgonzola dolce, raisin, walnut, balsamic
cos, tomato, cucumber, onion, basil, pane fritto
spinach, butter, parmesan

Credit card surcharge applies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Groups of 8 or more will incur a 8% service charge. Dietaries can be catered for. Our menus are subject to change due to seasonal availability of produce.

\$95 share menu _____

our most popular classic a tavola sharing feast.

\$95 per person

(sample menu selection)

focaccia di maria
olive al forno

please select 3

market fish crudo, apple, orange & celery
asparagus with egg, lemon & capers
mushroom, green peas & ricotta salata
buffalo mozzarella with vine tomatoes & basil
veneto salami & soft polenta
wagyu bresaola, rocket, pear and parmigiano
fregola with black mussels alla vastese
fried calamari, aioli

please select 3

triangoli with pumpkin, ricotta, sage butter & pepitas
tagliatelle with mushrooms, spinach & pecorino
pappardelle with wagyu beef ragu and horseradish
linguini with, prawns, mussels & zucchini
rigatoni & ragu alla bolognese
bucatini all'amatriciana
market fish with fennel, currants & green olives

additional options

oysters \$6 ea
cantabria anchovy & crostini \$22 ea
prosciutto san danielle, cornichon and grissini \$27 ea
1 kg t-bone steak alla Fiorentina to share \$139 each

please select 2

cabbage, gorgonzola dolce, raisin, walnut, balsamic
cos, tomato, cucumber, onion, basil, pane fritto
spinach, butter, parmesan

dessert

lemon & vanilla bean cremino
chocolate & salted caramel cremino





beverage packages

pre-selection of wines or a beverage package is required for groups of 20+

\$75 share menu _____

beverage package options

2 hour beverage package @ 55 per person

sparkling wine

nv il follo, prosecco extra dry, glera, veneto

white wine

2020 le betulle, pinot grigio, friuli v.g.

rose`

2021 pasqua, 11 minutes, corvina/trebb. l./syr./carm., veneto

red wine

2019 tenute piccini, chianti ris, sang/cab.sauv, toscana

beer

peroni rossa, peroni leggera

non-alcoholic

still & sparkling water, juice, soft drinks, coffee & tea

\$95 share menu _____

beverage package options

3 hour beverage package @ \$75pp

\$25pp for each additional hour

sparkling wine

nv il follo, prosecco extra dry, glera, veneto

white wine

2020 le betulle, pinot grigio, friuli v.g.

rose`

2021 pasqua, 11 minutes, corvina/trebb. l./syr./carm., veneto

red wine

2019 tenute piccini, chianti ris, sang/cab.sauv, toscana

beer

peroni rossa, peroni leggera

non-alcoholic

still & sparkling water, juice, soft drinks, coffee & tea

3 hour premium beverage package @ \$110pp

\$36pp for each additional hour

sparkling wine

nv mirabella, franciacorta brut, chardonnay, lombardia

white wine

2021 visintini, colli orientali, friulano, Friuli v.g.

rose`

2020 lunaria 'ramoro', pinot grigio, biodynamic, abruzzo

red wine

2019 cantalici 'baruffo', chianti classico, sangiovese, toscana

beer

menabrea larger, peroni rossa, peroni leggera

non-alcoholic

still & sparkling water, juice, soft drinks, coffee & tea

Our wines are subject to change

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Wines and vintages are subject to change due to availability.

