



## *Festa del Maiale*

### **4 COURSE PORK GRAZING DINNER \$65**

*(with matching wines \$100)*

#### **ANTIPASTO**

*(Tasting plate)*

12hr slow cooked pork belly with savoy cabbage & pancetta

Crumbed & fried pork terrine, dutch carrot, pea puree,  
charred onion

*2015 Riofavara 'Mizzica' Moscato di Noto, Ispica, Sicilia*

#### **PASTA**

Homemade spaghettoni with slow cooked pork ragu alla Napoletana

*2013 Tenuta La Graziosa, Nebbiolo D'Alba, DOC, Piemonte*

#### **SECONDI**

Slow roasted pork neck involtini filled with pancetta, herb crumbs,  
pumpkin & pecorino served with celeriac mash & rapa

Suckling pig served with red cabbage, mustard fruits, pistachio

*2013 Buglioni 'il bugiardo' Ripasso di Valpolicella, Verona*

#### **DOLCI**

Panforte e Cantucci di prato

*Zibibbo Vino Liquoroso, Sicily*

\*OFFER NOT VALID WITH BYO