



## *Festa del Maiale*

# 4 COURSE PORK GRAZING DINNER \$85

*(with matching wines \$125)*

### **ASSAGGIO**

Pulled pork, potato & caramelized onion croquette,  
stacchino & nduja mayonnaise

### **ANTIPASTO**

Italian pork sausage & cime di rapa crostino

House made cotechino & lentils

24 month aged S.Daniele prosciutto, fresh broadbeans & Sardinian pan carasau

*Settimari Greco / Chardonnay, Calabria*

### **PASTA**

House made ravioli filled with slow braised pork neck, potato & rosemary  
with braised cabbage, pancetta & pecorino

*San Marzano Tramari Rose di Primitivo, Puglia*

### **SECONDI**

Twice cooked Hawkesbury suckling pig with purple cabbage,  
pistachio & 'cremona' mustard fruits

Slow braised pork loin involtini filled with green olives, pancetta,  
breadcrumbs & pecorino with winter vegetables

*Piccini Impaszimento, Sangiovese Merlot, Toscana*