



Festa del Maiale

5 COURSE PORK GRAZING DINNER \$95

(with matching wines +\$45)

ASSAGGIO

House made pork & fennel salami, taralli, green tomatoes

2021 Hoffstater Pinot Bianco, DOC, Alto Adige

ANTIPASTO

(tasting plate)

Buffalo mozzarella, heirloom tomatoes, speck del Südtirol

Slow braised cotechino sausage, lentils

Bruchetta, sausage ragu, rapa & salsa pecorino

PASTA

Pepper infused ravioli filled with roasted pork neck & ricotta,
spicy carrot puree, fennel breadcrumbs, vincotto

2022 Monte del Fra Bardolino, Chiaretto, DOC, Lago di Garda

SECONDI

Twice cooked Hawkesbury Valley suckling pig, purple cabbage, pistachio,
'cremona' mustard fruits, pork jus

2020 GiA Langhe Rosso, Barbera, Dolcetto, Nebbiolo, DOC

DOLCI

Petit fours

*OFFER NOT VALID WITH BYO