

## Matteo's Summer Lunch Tasting Menu

beat the heat! – enjoy a glass of pinot grigio - valdadige, alto adige, italy 2022 \$10

### to start

(choice of)

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil

tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar

\*squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema

### to continue:

(choice of)

zucchini pizza – cherry tomatoes, fontina cheese, basil, squash blossoms

handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil

maccheroncelli – pork sausage ragú, onions, spicy tomato passata, stracciatella, parsley

\*north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette +\$10

free range chicken – green beans, reggiano cream, black garlic sauce +\$10

pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil

### to finish:

(choice of)

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile

cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

\$35 per person