

*Entrées, Main & Dessert*

**ANTIPASTI MISTI** — *entrées to share*

**ANTIPASTO TOSCANO**

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

**BURRATA, FARROTTO AI FUNGHI E MIELE**

Burrata, black barley, wild mushroom, fermented honey jelly

**CARPACCIO DI TONNO**

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

**MAIN** — *choice of*

**GNOCCHI IN BIANCO**

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

**LINGUINE ALLE VONGOLE E BOTTARGA**

Linguine, clams, bottarga, garlic, chilli

**PAPPARDELLE AL RAGU**

Pappardelle, ossobuco ragu, parmigiano

**PESCATO DELL GIORNO, ZAFFERANO E PISELLI**

Fish of the day, spring peas, fermented wild garlic flower & saffron jus

**PANCETTA DI MAIALE ARROSTO**

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

*All served with salad and potatoes*

**DOLCI** — *desserts to share*

**TINTORI'S TIRAMISU**

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

**SEMIFREDDO ALLE NOCCIOLE, CAMELLO E CASTAGNE**

Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts

**FORMAGGI**

Cheese selection



*All pasta is made fresh in house. Gluten free options available.*

*Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.*

## 4-COURSE SET MENU - \$120 PER GUEST

SPRING / PRIMAVERA 2024 - VI

*Entrée, Pasta, Main & Dessert*

### ANTIPASTI MISTI — *entrées to share*

#### ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

#### BURRATA, FARROTTO AI FUNGHI E MIELE

Burrata, black barley, wild mushroom, fermented honey jelly

#### CARPACCIO DI TONNO

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

### PASTA — *choice of*

#### GNOCCHI IN BIANCO

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

#### LINGUINE VONGOLE E BOTTARGA

Linguine, clams, bottarga, garlic, chilli

#### PAPPARDELLE AL RAGU

Pappardelle, ossobuco ragu, parmigiano

*All pasta is made fresh in house. Gluten free options available.*

*Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.*

### MAIN — *choice of*

#### PESCATO DELL GIORNO, ZAFFERANO E PISELLI

Fish of the day, spring peas, fermented wild garlic flower & saffron jus

#### PANCETTA DI MAIALE ARROSTO

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

#### BAVETTE AL VINO ROSSO E MIDOLLO

200g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata

*All served with salad and potatoes*

### DOLCI — *desserts to share*

#### TINTORI'S TIRAMISU

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

#### CHEESECAKE AL MIELE

Raw honey cheesecake, honeycomb, crème fraîche

#### FORMAGGI

Cheese selection