

## PASTA &amp; PINOT NIGHT

**PACCHERI AL QUATTRO FORMAGGI, PEPE E NOCI (V, N) - 35**

Paccheri pasta folded through a rich four-cheese sauce, finished with cracked black pepper and toasted walnuts

**FUSILLI AL PESTO & SALMONE AFFUMICATO (N) - 38**

Fusilli tossed in basil pesto and cherry tomatoes, topped with smoked salmon and fresh rocket leaves

**TRUFFLE SPAGHETTI ALL'AMATRICIANA WITH SMOKED PORK BELLY - 40**

Classic amatriciana enriched with truffle and slow-smoked pork belly for a deep, savoury finish, topped with pecorino Romano

**KUMARA & PROVOLONE RAVIOLI (V) - 35**

Sweet kumara and provolone-filled ravioli in a creamy sundried tomato sauce, with roasted sweet potato and wilted spinach

**PAPPARDELLE AL RAGÙ DI AGNELLO - 45**

Hand-cut pappardelle with tender, red-wine braised lamb ragù, rosemary and aged pecorino

**SEAFOOD LINGUINI - 49**

Linguini tossed with tiger prawns, Blue swimmer crab meat and black mussels in marinara sauce

## WINES

**NICK SPENCER HILLTOPS PINOT GRIS - 15**

Gundagai, NSW

**IN DREAMS PINOT NOIR - 15**

Yarra Valley, VIC