

SILO

PASTA & 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

SAFFRON PAPPARDELLE - 45

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

SEAFOOD LINGUINI - 49

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

WINES

TAR & ROSES PINOT GRIGIO - 17

Strathbogie Ranges, VIC

EL DESPERADO PINOT NOIR - 16

Yarra Valley, VIC