

## 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