## **BOCCATA**

# **MANGIAMO**

Let's eat! A crafted journey of Italian flavours

## SAPORI | FLAVOURS | \$60 PP

A curated three-course experience celebrating simple, fresh Italian flavours.

## Aperitivi

Focaccia | roasted garlic butter V
Freshly shucked oyster
Mount Zero marinated olives VG

#### Secondo (choose one)

Pappardelle | Bolognaise ragu
Trofie pasta | garlic | chili | prawns
Lemon chicken | heirloom carrots
Pizza margherita V

#### Contorni

Fries | rosemary salt V
Winter leaves salad | burnt honey dressing VG

#### Dolce

Soft serve | Murray salt | extra virgin olive oil V

## ASSAGGIO | A TASTE | \$78 PP

A premium three-course journey of refined Italian flavours, crafted for indulgence.

### Aperitivi

Focaccia | roasted garlic butter V

Freshly shucked oyster

Deep-fried lasagna | paprika mayo

#### Secondo (choose one)

Sanchoku Wagyu bistecca | MB7

Capri pizza

Lemon chicken | heirloom carrots

Aglio olio pasta V

#### Contorni

Fries | rosemary salt | V | Winter leaves salad | burnt honey dressing | VG



Chocolate torte | Zabaione cream | orange compote V

Kindly notify our staff of any dietary needs or allergies; inadvertent traces may still be present. Please note: A 10% surcharge applies on weekends, and a 15% surcharge applies on public holidays.