Set Menu One

Sourdough Focaccia

Entrée

Fusilloni Pasta

asparagus, tomato, chilli, stracciatella

Main | Choice

Grilled Market Fish(A)

salsa di pesca, herbs

OR

Wood-fired Pork Cutlet

jus, herbs, lime

served with

Roquette

peas, mint, pepitas, goat's feta, evoo

Additional Options

Add wood-fired 300g Scotch Fillet +$15 p.p.

Add Dessert + $15 p.p.

Kindly inform our staff of any food allergies, as not all ingredients are listed on the menu.

tucci

PASTA | BAR | FUNCTIONS

Seafood Origin:
A - Australian I - Imported M - Mixed

Set Menu Two

Sourdough Focaccia

Entrée | Choice

Wagyu Bresaola
confit grapes, crostini
OR
Capocollo
melon, stracciatella, flat bread

Mains | Choice

Pappardelle
beef shin ragù, **sugo, parmesan**
OR
Grilled Market Fish(A)
salsa di pesca, herbs

served with

Roquette
peas, mint, pepitas, goat's feta, evoo

Dessert

Tiramisu
coffee liquor, mascarpone

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tucci
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Set Menu Three

Entrée | Shared

Sourdough Focaccia

Wood-fired Olives

Crudo à La Grecque

honey saffron, chilli

La Delizia Burrata

Mains | Shared

Wood-fired Pork Cutlet

jus, herbs, lime

Grilled Market Fish(A)

salsa di pesca, herbs

Campanelle

mushroom, lemon thyme butter, parmesan

served with

Roquette

peas, mint, pepitas, goat's feta, evoo

Dessert | Choice

Cannoli

orange mascarpone, pistachio

OR

Tiramisu

coffee liquor, mascarpone

Additional Option

Add Wood-fired 450g Dry-aged Ribeye +$20 p.p.

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tucci

PASTA | BAR | FUNCTIONS

Seafood Origin:
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Set Menu Four

Entrée | Shared

Sourdough Focaccia

Wood-fired Olives

Whole Grilled Prawns(A)
honey 'nduja butter

La Delizia Burrata

Wood-fired Octopus(A)
kipflers potatoes

Mains | Choice

Grilled Broccolini
artichoke soubise, goat's feta, puffed rice

OR

Grilled Market Fish(A)
salsa di pesca, herbs

OR

Wood-fired Pork Cutlet
jus, herbs, lime

OR

Wood-fired 400g Short Rib
mushroom, jus

served with

Baby Carrots
cannellini beans, herbs, salsa verde, honey

Heirloom Tomatoes
goat's feta, honey champagne dressing

Dessert | Choice

Lemon & Almond Cake
crème fraîche

OR

Tiramisu
coffee liquor, mascarpone

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