

# 3 course menu

\$45 per person

\$20 | wine paring

## TO START

HOUSE FOCACCIA, balsamic & olive oil

RAW TUNA, roasted tomato, balsamic, basil oil

2022 Le Battistelle Montesei Soave DOC Classico | Veneto, Italy

## MAINS(a choice of\*):

FETTUCCHINE, creamy alfredo sauce, guanciale

SQUID INK SPAGHETTI, squid, chilli, parsley, garlic

MEATBALLS SPAGHETTI, spicy vodka sauce

&

BABY COS, herb mayo, parmesan crumb

2022 Domaine Celine et Frederic Gueguen Bourgogne Aligote Blanc | Chablis, France

## TO FINISH

TIRAMISU, mascarpone, camper espresso, ladyfingers

\*Minimum of 2 guests

\*gluten free pasta available (+ \$5)

\*Whole table must participate

FOOD, FUN, WINE



COMMERCIAL BAY  
21 QUEEN STREET, AKL