

Ravioli Specials 1 to 31 March 2024

Mezzelune Gamberoni e Finocchi (G, D, S) Homemade ravioli stuffed with king prawn, and a hint of fennel \$38++

Raviolo Aperto al Brasato (G, D, A)

Open ravioli stuffed with slow-cooked and shredded 'priest's hat' beef, Pecorino Pugliese and sage \$34++

Raviolo Aperto alla Zucca (G, D, V)

Open ravioli stuffed with heirloom 'mantovana' pumpkin pulp, 36-month Parmesan, rosemary and butter hazelnut \$28++

