

CUCINA REGINA

BANCHETTO

SHARED BANQUET MENU

98 pp

minimum 4 people

PUFFED PIZZA BREAD

puffed pizza base, extra virgin sun-dried tomato olive oil, sea salt (v)

BURRATA

EVOO, basil pesto, confit cherry tomatoes, smoked salt crispy basil (GFO, v)

SAN DANIELE PROSCIUTTO

aged 24 months (GF)

MUSHROOMS & PEPPERS

marinated & grilled

CALAMARI

loligo squid, dill aioli, lemon (GFO)

RIGATONI

Carbonara Romana, guanciale, thyme, egg yolk, pecorino (GFO)

AGNOLOTTI

salted ricotta & roasted pumpkin, sage brown butter (v)

STOCKYARD BONE-IN STRIPLOIN

40 days dry aged 350g, finished with garlic and herb butter

ROCKET SALAD

Parmigiano Reggiano, pear, aged balsamic (GF, v)

CLASSIC FRIES

rosemary salt, herb aioli (v)

TIRAMISU

BANCHETTO
Banchetto