

# MILLE VINI

## MILLE VINI'S GROOVE

79PP - minimum 2 guests

*mille vini wine pairing: \$60 per person*

crostini stracciatella & anchovies Cetara

antipasto - burrata, artisan coppa, peppers agrodolce

bread, extra virgin oilalá

*wine pairing: 2018 mandriano, maremma DOC, ITA*

battered zucchini flower, truffle pecorino, blossom honey

fish tartare, cucumber, finger lime, salmon roe

*wine pairing: 2020 la petite mort, Granite Belt, QLD*

ravioli - seasonal mushroom, taleggio, black truffle

"al vino" braised of the day, kohlrabi gremolata

*wine pairing: 2019 montepulciano, montepulciano d'abruzzo DOC, ITA*

white chocolate tiramisu, amaro, macadamia praline

*wine pairing: 2010 sensi, vin santo del chianti DOCG, ITA*

## ADD ONS

freshly shucked oysters

natural - 4 / each / avruga caviar - 6 / each

beef carpaccio, funghetti, horseradish, parmigiano reggiano - 27

casarecce nduja, tiger prawns, fresh tomato - 31

Due to seasonality products of some of the items of our sharing banquet menu might differ  
Additional dishes to be added at customer discretion upon booking charged as per a la carte  
allergy + dietary alternatives available upon request  
a 10% service charge will be applied on groups of 8 and more