

Mark And Vinny's - \$70 Shared Tasting Menu

TO BEGIN

PASTA

Choose 3

Pane Romano

Fresh Baked Roman flatbread with garlic & parsley oil (v) (nf)

served with your choice of 2 antipasti:

- **Warm Sicilian Olives** - marinated in chilli, garlic, rosemary, star anise, orange & lemon zest (v) (gf) (nf)
- **Salami finocchiona** (nf)
- **Terrone Olive Mortadella** (nf)
- **Edamame humus** (v) (gf) (nf)

Black Arancini

Filled with beetroot & peas, activated charcoal crumb served with chef's spicy passata (v) (gf) (nf)

Fiori di Zucca

Zucchini flowers, creamy soy ricotta, chives, preserved lemon, & chef's romesco (v) (gf)

Rosemary Polenta Chips

Thick cut, served with traditional or vegan parmigiano & smoked

Choose 2

Charcoal Bucatini

Cashew cream, smoked mushroom pancetta, vegan egg yolk, vegan parmigiano (contains cashews) (v)

Lasagne Vegana

Activated charcoal pasta di casa, mushroom ragù, truffle béchamel, plant-based mozzarella, basil pesto & heirloom tomato salad (v) (nf)

Maccaruni Calabrese

Calabrian Maccaruni with Vinny's family recipe beef rib ragù (nf)

Blue Spirulina Linguine

Hand cut blue spirulina linguine served with king prawns, chorizo, fire roasted cherry tomatoes, diablo sauce & soft herbs (nf)

Pasta Del Giorno

Chef's weekly pasta special

Gnocchi Del Giorno

Chef's weekly hand made gnocchi special

SIDES

Choose 1

Spiced Cauliflower

Served with pepita, tomato, cumin & pomegranate dressing (v) (gf) (nfo)

Tamarind Glazed Pumpkin

Served with activated charcoal soy ricotta, quinoa tabbouleh & hazelnuts (v) (gfo)

From Nonna's Backyard

Rocket salad, pear, fennel, currants, lemon dressing (v) (gf) (nf)

Assorted

Tiramisu

"In tazza", savoiardi mascarpone, marsala, Di Lorenzo coffee (nf)

Mandarin Panna Cotta

Ginger crumbs and poached quince(v) (gf)

Bombolone

Fresh baked italian doughnuts filled with almond ricotta & dark chocolate & Di Lorenzo espresso sauce

DESSERT

Choose 2

Funghi e Tartufo

Chef's passata, mushroom medley, truffle paste, finished with truffle oil and rocket. (V) (nf) (gfo)

Salame Calabrese

Chef's passata, Calabrian soppressata salame, oregano, fior di latte (gfo) (nf)

Gamberi Del Diavolo

Chef's passata, garlic & chilli marinated prawns, cherry tomatoes finished with Mark And Vinny's chilli jam, watercress, fried cappers and garlic. (nf) (gfo)

Eggplant Parmigiana

Chargrilled eggplant Vegan, tomato polpa, basil, black garlic olive oil vegan mozzarella & vegan parmesan (V) (gfo) (nfo)

Margarita

Fresh tomato, fiore di latte (traditional or vegan) & basil, garlic & parsley oil (VO) (nf) (gfo)

Pizza Del Giorno

PIZZE

