

# MMXXVI LAZIO DINNER

GROUP DINING PRIVATE/ 10 OR MORE

THREE COURSES & SIDES

SHARED MENU \$98PP / SET MENU \$110

## ANTIPASTI

PESCE CRUDO

SHALLOT, CHILLI, LEMON, CUCUMBER, TAS OLIVE OIL, CRISPS

BURRATA

NEW SEASON LOCAL FIGS, TASSIE OLIVE OIL, VIN COTTO, FOCACCIA

GIRELLO ALLA SALTIMBOCCA,

RARE ROASTED WAGYU BEEF, WHITE WINE, PROSCIUTTO, SAGE, BROWN BUTTER

## MAINS

BUCATINI ALL AMATRICIANA,

SAN MARZANO TOMATO, PECORINO

PORCHETTA, ROLLED PORK BELLY

PORK SAUCE, CELERIAC IN UMIDO, CHICORY SALAD

PESCE E BACCALÀ ROMANA,

TASMANIAN PAN ROASTED MARKET FISH,  
BACCALÀ, TOMATO, POTATO & RAISIN SALSA

## SIDES

CHIPS & SALAD

## DESSERT

CASTAGNOLE, FRIED ROMAN DOUGHNUTS, RED APPLE SORBET

WHIPPED LEMON MASCARPONE, RASPBERRY SORBET, MILK CRUMB,  
BASIL OIL

# MMXXVI LAZIO LUNCH

GROUP DINING PRIVATE/ 10 OR MORE

TWO COURSES & SIDES // SHARED MENU \$80PP / SET MENU \$85

THREE COURSES & SIDES // SHARED MENU \$92PP / SET MENU \$105

## ANTIPASTI

PESCE CRUDO

SHALLOT, CHILLI, LEMON, CUCUMBER, TAS OLIVE OIL, CRISPS

BURRATA

NEW SEASON LOCAL FIGS, TASSIE OLIVE OIL, VIN COTTO, FOCACCIA

GIRELLO ALLA SALTIMBOCCA,

RARE ROASTED WAGYU BEEF, WHITE WINE, PROSCIUTTO, SAGE, BROWN BUTTER

## MAINS

BUCATINI ALL AMATRICIANA

SAN MARZANO TOMATO, PECORINO

PORCHETTA, ROLLED PORK BELLY

PORK SAUCE, CELERIAC IN UMIDO, CHICORY SALAD

PESCE E BACCALÀ ROMANA,

TASMANIAN PAN ROASTED MARKET FISH,  
BACCALÀ, TOMATO, POTATO & RAISIN SALSA

## SIDES

CHIPS & SALAD

## DESSERT

CASTAGNOLE, FRIED ROMAN DOUGHNUTS, RED APPLE SORBET

WHIPPED LEMON MASCARPONE, RASPBERRY SORBET, MILK CRUMB,  
BASIL OIL