

SARINO'S

# Pranzo Espresso Lunch

## SET MENU

Group bookings +11

3 course \$65 per person

### TO START

**Freshly baked sourdough** | clarified butter candle infused with garlic | rosemary and thyme V

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### ENTRÉE / select one

**Insalata caprese** | heirloom tomato | stracciatella | vincotto | basil | toasted ciabatta V GFA

**Fritto misto** | semolina fried calamari | school prawns | dill | lemon mayo

**San Danielle prosciutto** | buffalo mozzarella | ciabatta | compressed melon | basil oil GFA

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### SECONDI / select one

**Cassarecce** | lamb ragu | peas | red wine | parmigiano reggiano

**Ravioli** | filled with buffalo mozzarella and ricotta | burnt butter | sage | pistachio V N

**Crispy skin barramundi** | cauliflower purée | sautéed seasonal vegetables | mixed herb gremolata GF

**Pork cotoletta** | herbed grissini crumb | fennel and celeriac remoulade | lemon | red wine jus

**Veal saltimbocca** | veal tenderloin wrapped in prosciutto & sage | cavolo nero | zucchini | sweet potato GF

*GF pasta available +3*

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### DESSERT / select one

**Traditional tiramisu** | mascarpone mousse | coffee sponge V

**Chocolate delice** | dark chocolate budino | amaretti crumb | salted caramel | vanilla gelato V GF

**Torta di frutta** | seasonal fruits | cantilly cream | Italian meringue | toasted almond | vanilla sponge V N