

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 and rosemary V

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### ENTRÉE / select one

Tomato bruschetta | heirloom tomato | stracciatella | vincotto | basil | toasted ciabatta V

Semolina fried calamari | Szechuan pepper | herbed mayo GF

Beef carpaccio | rocket | parmegiano reggiano | pinenuts | fried capers | lemon dressing N GF

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### SECONDI / select one

Spaghetti caccio e pepe | parmesan cream | black pepper V

Cassarecce | slow cooked lamb shank | red wine | pecorino toscana

Veal saltimbocca | prosciutto | sage | cavolo nero | zucchini | sweet potato GF

Crispy skin barramundi | Sicilian olives | cherry tomato | capers | white wine | grilled asparagus GF

Slow cooked porchetta | fennel and red cabbage slaw | roasted pear purée | red wine jus GF

GF pasta available +3

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### DESSERT / select one

Traditional tiramisu | mascarpone mousse | coffee sponge

Chocolate delice | amaretti biscuit | salted caramel | vanilla gelato GF N

Caramelised apple and pear tart | cardamom crumb | dulce de leche cream