



Large Group Menu – Winter
For groups of 10 or more - \$85pp

3 course set menu - Enjoy a sharing antipasti, followed by your choice of one secondi and one dolce from the below selection.

or

Italian Sharing Feast - Chef's Selection. Enjoy our 4 course Italian sharing feast of antipasti, pizza & pasta, secondi & contorni, dolce.

Antipasti

Sharing antipasti – Chef's choice of entrees to share

Secondi

Pesce - barramundi, Yarra Valley mushrooms, celeriac, pangrattato ^{nf}

Gnocchi - ricotta and pumpkin gnocchi, brown butter sauce, amaretti, kale, goats' cheese ^{gf v}
^{nf*}

Maiale - Berkshire pork belly, silver beet, nduja emulsion, persimmon & rhubarb chutney, charcoal crackling ^{nf df gf}

Caramelle - pasta filled with smoked brisket, Maffra cheese, eggplant, chipotle passata, fried shallots ^{nf}

Scialatielli - pasta with clams, mussels, king prawns, cherry tomato, zucchini, chilli, herbs ^{nf}
^{df* gf*}

Dolce

Tiramisù - espresso soaked sponge, cocoa, estate brandy ^{nf}

Bombolone - limoncello curd, hazelnut chocolate, beetroot, cinnamon sugar ^v

Formaggi - specialty cheese, house-made lavosh, Davidson plum jam, drunken wild figs ^{nf* gf*}

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free | * Can be adapted.
Public Holidays – a 15% surcharge applies. Thank-you for understanding

The sweet life calling...
Olivigna Restaurant | Distillery | Cellar Door

