

# éRemo

2 courses \$50

3 courses \$60

*Sample menu only. This menu changes daily.*

Rosemary focaccia, extra virgin olive oil for two \$10

House brined olives \$12

## Entree

Hand tied burrata cheese with winter tomatoes, baby spinach, fig vinocotto

Calabrese picante and sweet peppers, zucchini and lemon

Baked scallops with nduja cream

## Main Course

Braised ragu with fresh pasta, cavolo nero and rosemary

Market fish with tomato and fennel broth

Lamb rump with tapenade, eggplant and broccolini

## Sides

*Green salad, lemon and olive oil \$8*

*Rosemary and garlic fried potatoes \$12*

## Dessert

### Cannoli

Ricotta and mascarpone, candied orange and chocolate sauce, gelato

and

### Chocolate Tart

Baked Bahen and co organic chocolate tart, salted caramel, gelato