

*a Mare*

*Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.*

*Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*

*à Mare*

MELBOURNE CUP LUNCH 2022

**Franciacorta on Arrival**

served with

**Black Truffle cacio e pepe suppli**

ANTIPASTI

**Focaccia**

*Traditional focaccia, Pugliese extra virgin  
olive oil, aged balsamic*

**Battuta di manzo con nocciole e funghi**

*Tajima wagyu beef tartare, Piedmont hazelnut,  
pickled and crispy mushrooms*

PRIMI

**Fusilloni ai frutti di mare**

*Fusilloni pasta with calamari ragout, mussels, scampi,  
cherry tomato, chilli and saffron*

SECONDI

**Saltimbocca alla Romana**

*Veal tenderloin, crispy prosciutto di parma and sage*

served with

**Insalata lattughina**

*Goat cheese, crunchy chickpeas, baby gem cos lettuce  
and anchovies dressing*

DOLCI

**Tiramisù al cucchiaino**

**Petits Fours**

\$250 per person