

*Osteria di*

# **RUSSO & RUSSO**

**Va Bene** - Five course shared feast

\$60 Per Person / \$120 With Matched Wine

Note: We create a balanced meal by serving one dish per course for your group which compliment one another. Please let us know if there are any specific dishes you **MUST** try, or things you'd prefer to avoid.

## **1<sup>st</sup> Course**

### **Burrata**

Local Burrata, Carrots, Quandong,  
Amaranth & Almond

**or**

### **Sardine**

Cured Sardines, Beetroot, Horseradish,  
Blood Orange, Sea Blight

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**2<sup>nd</sup> Course**

**Zucca**

Charred Pumpkin, Bagna Cauda, Ricotta Salata,  
Sage, Pine Nuts & Quinoa

**or**

**Pesce**

Char Grilled Market Fish, Cannellini Bean Puree, Roman Beans,  
Ribberries, Coastal Greens, Lemon Myrtle

**or**

**Animelle Di Agnello**

Crumbed Lamb Sweetbreads, Eggplant,  
Lemon, Caperberries & Baby Rocket

**3<sup>rd</sup> Course**

**Strozzapreti Pasta**

Fresh Strozzapreti Pasta, Pork Shoulder Ragu,  
Cavolo Nero, Fermented Chili

**or**

**Risotto**

Carnaroli Rice - Cooked to Order  
Green Pea, Meredith Goats Cheese, Smoked Garlic,  
Preserved Lemon, Macadamia

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## **4<sup>th</sup> Course**

### **Cavolfiore**

Pan Fried Cauliflower, Garlic Custard, Chicory,  
Agrodolce Raisins, Parmesan, Hazelnuts

**or**

### **Pollo**

Chicken Leg Rotolo, Artichoke, Char Grilled Leek,  
Chicken Skin Pangritata, Gremolata

**or**

### **Manzo**

Rangers Valley Tri-Tip, Confit Tomato, Capers,  
Agrodolce Eshallots, Bread & Anchovy Sauce

## **5<sup>th</sup> Course**

### **Rabarbaro**

Rhubarb Semifreddo, Olive Oil Cake,  
Meringue, Basil Cream

**or**

### **Mandarino**

Mandarin, Caramelised White Chocolate Ganache,  
Ricotta Zeppole, Amaretti, Almond

**or**

### **Cioccolato**

Zokoko 70% Chocolate Granita, Espresso, Malt,  
Caramelised Banana, Honeycomb, Cocoa Nib