**TO S C A MENU**

**TWO COURSES $49.00 THREE COURSES $59.00**

# Entrée $15

Rocket salad, WA seasonal mushrooms, caponata dressing **GF NF DF V VG**

La Delizia mozzarella, vine tomatoes & torn basil tartelette, walnut rocket salad

Cured duck breast, almond & carrot puree, caperberries, bacon crumble

**GF V**

**GF DF**

# Main $35

Zuppa toscana, zucchini spaghetti, cauliflower florets, cannellini beans, Genovese pesto

**GF NF V**

Slow-cooked rolled lamb shoulder, patate al forno, olive puree, smoked red pepper sauce

**GF NF DF**

Tuscan salmon skillet in spinach & tomato, potato & parmesan puree, squid ink garlic butter

**GF NF**

# Dessert $12

WA Smoked cheese and triple cream brie, sugared grapes, fig & sunflower seed crackers

**GF NF V**

Tosca tart, toasted almond, apple gel, vanilla ice cream, red sugar dusting

# Sides

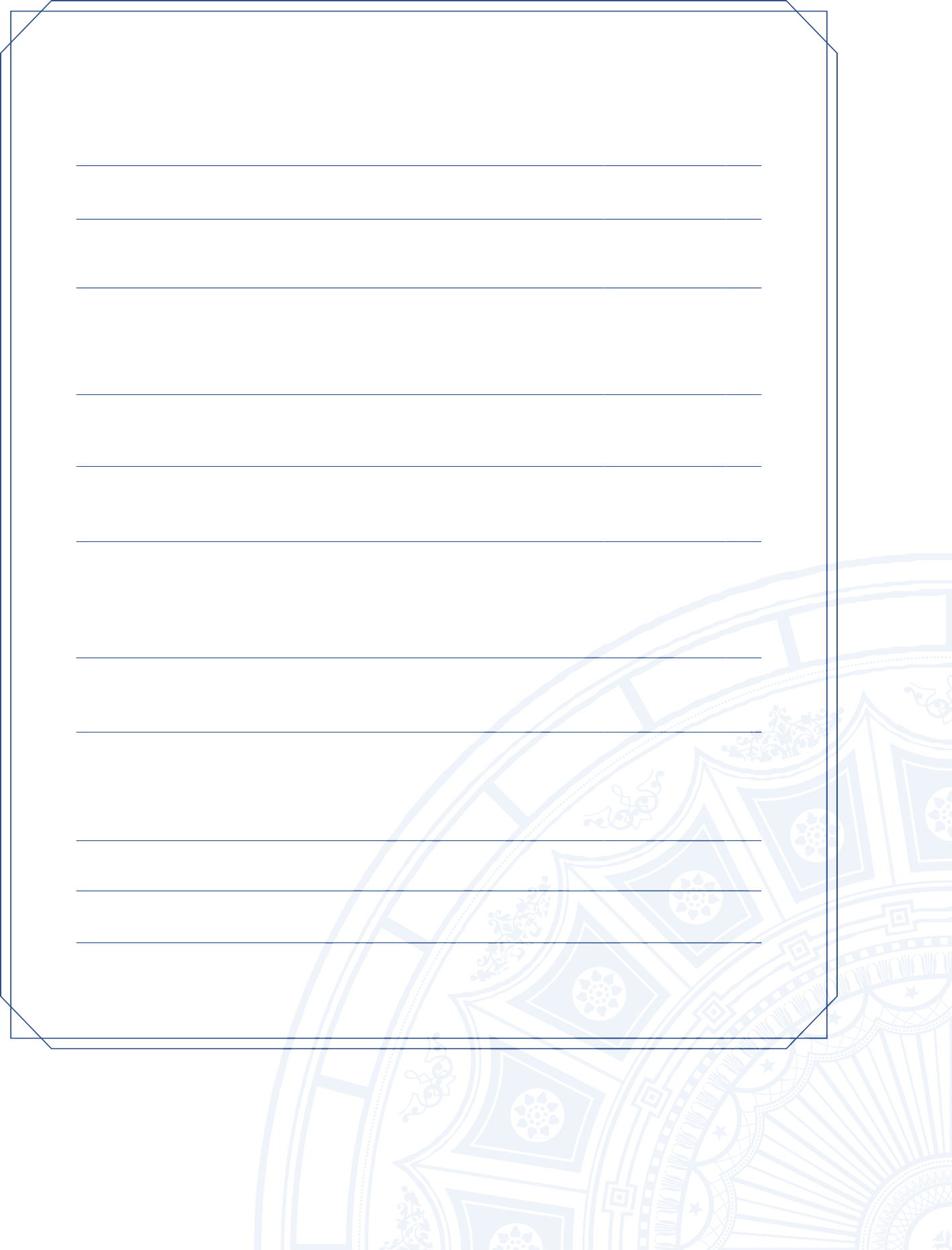
Focaccia classica, olive oil & black salt House-made fries, truffle oil

**V**

# $8

**DF V VG**

**GF NF DF V VG**

Cherry tomatoes, rocket, parmesan, aged balsamic dressing **GF NF V**

**ALLERGEN LEGEND**

**DF** Dairy Free **GF** Gluten free **VG** Vegan

**NF** Nut free **V** Vegetarian