ENJOY the flavour of THE HUNT

OCTOBER - NOVEMBER

HAND-MADE BLACK PEPPER SCENTED PAPPARDELLE
TOSSED WITH A RICH TUSCAN WILD BOAR RAGOÛT AND WILD MUSHROOMS
Tagliatelle profumate al pepe nero e ragout di cinghiale toscano ai profumi di sottobosco
$318

HAND-MADE "VAN HOUTEN'S" COCOA SCENTED TAGLIATELLE
TOSSED WITH A RICH DEER RAGOÛT
Tagliatelle fatte in casa al cacao mantecate al ragout di cervo
$298

CASERECCIE PASTA FROM GRAGNANO WITH MALLARD DUCK SAUCE
Casereccie di Gragnano mantecati in salsa d'anatra servatica
$298

DiVino
Wine Bar & Restaurant

10% service charge applies