

# POST

MANGIA / EAT

## ASSAGGI / TO START

Oysters white balsamic dressing	4.5 ea
Octopus smoked tomato, kipfler, parsley	24
Buffalo mozzarella grilled peach, pickled fennel, mint, basil	19
White fish crudo orange, pistachio, mint *CS	22
Vitello tonnato tuna, caper berries, parmesan	24

## PESCE / CARNE FISH / MEAT

Market fish fregula, scampi, cherry tomato	39
Valley Spring lamb zucchini, gremolata, anchovy, black olive	38
Berkshire pork cotoletta capers, radicchio, parmesan	36
Dry aged striploin balsamic onions, salsa verde, rocket *CS	42

## DOLCE / SWEET

Post tiramisu mocha gelato	17
Panna cotta summer fruits, coconut, mango sorbet	16
Torta alla ricotta berries, pistachio, mint	17
Buckwheat cannoli cacao, acai berry *CS	16
Selection Italian cheeses honeycomb, spiced nuts, grissini	28

## PASTA / RISOTTO

Quinoa spaghetti dried tomato, rocket *CS	24
Casarecce guanciale, egg, cracked pepper	26
Mezzelune ricotta, spinach, tomato, basil	26
Spaghetti nero Shark Bay crab, garlic, chilli, oregano	28
Tagliatelle Wagin duck leg ragu, parmesan, sage	29
Seasonal market risotto	25

## A PARTE / ON THE SIDE

Parmesan and rosemary chips	8
Shaved vegetables carrot top pesto *CS	14
Panzanella heirloom tomato, olive croutons, balsamic *CS	12
Endive rocket, fennel, radish, white balsamic	12
Green beans anchovy dressing, almonds, pangrattato	12

### PRANZETTO / QUICK LUNCH

Pasta & Wine 30

### SNACK-ISH?

Ask for our Bites Menu

\*CS – COMO Shambhala healthful cuisine