

popolo

Set Menu

Set Menus*

Having a hard time deciding?
Our set menus are designed for groups between 2 and 9pax, and is the easiest (and most delicious) way to experience Popolo.

*Menu is subject to change depending on seasonality.

**Children aged 6-14 are charged at 50%

Menu Fisso

Shared, Banquet Style Menu
75pp

Entree

Burrata, Truffle Paste, Olive Oil &
Crusty Bread ^{GF} ^{FO} ^V

Pork & Veal Meatballs, Tomato
Sugo, Basil & Parmigiano

Mains

Cappellacci Filled w. Buffalo
Mozzarella, Burnt Butter,
Sage, Pumpkin Puree, Pancetta
Toasted Almonds ^{GF} ^{FO} ^{VO}

Roasted Spatchcock,
Garlic, Hot Spices, Rosemary &
Baby Carrots ^{GF}

Sides

Cos Lettuce, Rocket
& Parmesan Salad,
Balsamic Dressing ^V ^{DFO}

Rosemary & Confit Garlic
Roasted Potatoes ^{GF} ^{DF}

Dessert

Pistachio Panna Cotta,
Dark Chocolate Mousse ^{GF}

'Rome' Wine Match +45pp
(4 wines)

Chef's Table

5 Course Degustation Menu
110pp

Starter

Crostino, Smoked Butter
& Ortiz Anchovies ^{GF} ^{FO}

Entree

Bresaola, Chiodini Mushrooms,
Soft Herbs, Pinenuts, Truffle
Manchego ^{GF}

First Course

Linguine w. Moreton Bay Bug,
Spanner Crab & Lobster Bisque

Second Course

Wagyu Rump Tagliata,
Tuscan Kale, Cannellini Beans,
Aged Vincotto

Dessert

Pistachio Panna Cotta,
Dark Chocolate Mousse ^{GF}

'Florence' Wine Match +55pp
(5 wines)

'Portofino' Wine Match +85pp
(5 wines)

