

# SPRITZATIVO HOUR

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Cocktail Tasting Trio and an entrée \$42

## Cocktail Tasting Trio

### Not so Aperol Spritz

St Germaine Elderflower Liqueur (20ml),  
Aperol (10ml), Prosecco (45ml), Soda

### Peachy Spritz

Campari (10ml), Malfy Gin (20ml),  
Prosecco (45ml), Peach, Soda

### Limoncello Spritz

Limoncello (30ml), Prosecco (45ml), Soda

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## Select an entrée

Freshly shucked **oysters**

Fried **calamari**, balsamic aioli

**Cured meats**, bresaola, coppa,  
prosciutto, salami, olives, marinated  
prosciutto cubes, parmesan krumiri

Wagyu **carpaccio**, parmesan crisp,  
porcini salt, pickled mushrooms

Cacio di bosco **pallotte**, Napolitana  
sauce, truffle (v)

MODO·MIO  
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Walk-ins only, Fridays from 4.30 – 5.30pm. 18+ only. 10% surcharge applies on public holidays. Additional entrée can be purchased for à la carte pricing. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.



responsible drinking

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Premium Cocktail Tasting Trio  
and an entrée \$52

## Premium Cocktail Tasting Trio

### Dolce Vita

Grappa Nonino Prunella (15ml), Drambuie (5ml),  
Aperol (10ml), Lemon, Sugar, Orange

### Elegante

St Agnes Brandy (10ml), Mirto di Gallura (15ml),  
White Sambuca (5ml), Sugar, Lemon,  
Rosemary Essence

### Azzuro

Reposado Tequila (10ml), Lychee Liqueur (10ml),  
Blue Curacao (10ml), Butterfly Pea Flower, Lemon,  
Sugar, Wonderfoam

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## Select an entrée

Freshly shucked **oysters**

Fried **calamari**, balsamic aioli

**Cured meats**, bresaola, coppa,  
prosciutto, salami, olives, marinated  
prosciutto cubes, parmesan krumiri

Wagyu **carpaccio**, parmesan crisp,  
porcini salt, pickled mushrooms

Cacio di bosco **pallotte**, Napolitana  
sauce, truffle (v)

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