



virtù maialino experience

antipasti

salame | formaggi | accompaniments

Italian meats & cheeses

primi

rigatoni amatriciana | insalata | salsiccia

rigatoni with guanciale, onion & tomato | little gem lettuce salad with candied bacon

house made sweet & hot grilled sausage

the show stopper

smoked & roasted spanish suckling pig

pipi e patati (Calabrian style potatoes & peppers) | roasted garlic rapini

charred lemon | salsa verde

dolci

chocolate date cake, maple bacon toffee | classic crème brûlée

▪ *wine and/or cocktail pairings available* ▪

▲ 4 course shared experience \$150pp, tax, gratuity & beverage not included | 6 person minimum | all must participate

▲ 72 hour advanced booking notice | credit card deposit fee of \$400 will not be refunded if cancelled 72 hours or less

▲ No modifications or substitutions to the menu will be permitted