

# Benvenuti,

At ATTIMI, Italian cuisine is not preserved; rather, it is progressed.

This set menu is our recommended experience - a curated journey for those who prefer to be guided rather than asked to choose. It travels through the Italian regions closest to Dario's own path as he grew up, reflecting the places, people & lessons that have shaped his career as a chef. Each dish draws from tradition but is reinvented through a contemporary lens.

*"Rooted in tradition, reimagined through our hands."*

## 'Giro d' Italia'

(The Tour of Italy)

\$168 pp

Add 5 Matching Wines: Standard \$108 p/p, or Coravin \$178 p/p

### Sardegna

Oregano Carasau, Smoked Stracciatella,  
Olasagasti Anchovies, Roasted Capsicum, EVOO

### Sicilia

'Ultimate Arancino' of Carnaroli Rice,  
Mushroom Trifolati, Truffle Mayo, Lemon Thyme

### Piemonte

Chickpea Waffle topped w/ Veal, Tonnato Sauce,  
Veal Jus Mayo, Caper Berries

### Toscana

Chicken Liver Parfait, Coca-Cola Jelly,  
Crostino, Quinoa

Add: Signature Caviar Bomb Tart  
w/ 5g Kaviari Caviar \$35

### Liguria

Homemade 10yr old Sourdough Focaccia  
w/ Lemon Thyme Butter

&

### Lombardia

Nduja & Pumpkin Tortelli, Pepitas,  
Burnt Butter, Pecorino Consommé, Sage

### Trentino Alto Adige

Wimmera Gold (VIC) Corn-fed Free-range Duck Roulade,  
Celeriac & Chestnut Puree, Turnips, Red Wine Jus

### Veneto

Vanilla Pannacotta, Braised Pears,  
Pistachio, Burnt White Chocolate

This set menu represents Dario's personal journey in Italian cooking, beginning with his upbringing in Piemonte (in the north-west of Italy), & extending through years of culinary refinement in contemporary Michelin-starred kitchens across Italy & the United Kingdom. This menu reflects not a departure from tradition, but a deliberate evolution of it. The foundations of Italian cooking remain, but are further cultivated through modern technique & a new creative & fun expression.

This is Dario's most ambitious menu yet, designed to challenge, surprise & leave a lasting impression well beyond the table - a menu he's certain you will remember.

**PLEASE NOTE:** due to the complexity of dishes within this experience, we are unable to accommodate dietary requirements except for Gluten-free / Coeliac. We apologise for any inconvenience.

## 'Oltre'

(Beyond)

\$228 pp

Add 6 Matching Wines: Standard \$128 p/p, or Coravin \$228 p/p

### Cicchetti

Parmigiana Tart

Scallop Crudo, Potato Rosti, Cauliflower puree, Prosciutto  
Carnaroli Rice, Mushroom Trifolati, Truffle Mayo, Lemon Thyme

Savoury Saffron Donut, Stracciatella, Porcini  
Chicken Parfait, Coca-Cola Jelly, Quinoa  
Chickpea Waffle, Veal, Tonnato Sauce,  
Jus Mayo, Caper Berries

Add: Signature Caviar Bomb Tart  
w/ 5g Kaviari Caviar \$35

### Pasta e Pane

Homemade 10yrs old Sourdough Focaccia  
w/ Black Garlic Butter

&

Squid Ink Tonnarelli, Coral Trout 'Carbonara' Foam,  
Katsuobushi, Swordfish Pancetta

### Secondi

Blue Reef (QLD) Coral Trout,  
Prosciutto & Cardamom Sauce,  
Grapefruit, Chilli Oil, Barley

Stone Axe (WA) Wagyu MBS 8-9,  
White Chocolate, Black Bagna Cauda,  
Jerusalem Artichokes

### Dolci

Green Apple, Beetroot, Whey

Vertical 'Tiramisu'