

SOLUNA

TWO COURSE SHARED MENU - \$60pp

PER LA TAVOLA (for the table)

Rosemary focaccia, olive oil

Orange, fennel, radicchio, mozzarella

Tuna crudo, agrodolce onions, capers

-

Margherita pizza - San Marzano tomato, Fior di Latte, basil

+ burrata 8

Spaghetti, spanner crab, cherry tomatoes, lemon crumb

Chicken schnitzel, garden leaves

-

Insalata mista, honey dressing

*While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food
Bookings of 8+ will incur a 10% service charge | Sundays incur a 10% surcharge | Public holidays 15% surcharge*

@SOLUNA.SYDNEY | WWW.SOLUNA.SYDNEY

SOLUNA

THREE COURSE SHARED MENU - \$75pp

PER LA TAVOLA (for the table)

Rosemary focaccia, olive oil

Orange, fennel, radicchio, mozzarella

Tuna crudo, agrodolce onions, capers

-

Margherita pizza - San Marzano tomato, Fior di Latte, basil
+ burrata 8

Spaghetti, spanner crab, cherry tomatoes, lemon crumb

Chicken schnitzel, garden leaves

-

Insalata mista, honey dressing

-

Tiramisu, dark chocolate

Pistachio Cannoli

*While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food
Bookings of 8+ will incur a 10% service charge | Sundays incur a 10% surcharge | Public holidays 15% surcharge*

@SOLUNA.SYDNEY | WWW.SOLUNA.SYDNEY