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## APPETISERS - SHARE

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**pane**  
ciabatta 3

### *antipasti da dividere*

**PANELLE 16.0**  
fried chickpea fritters, pork belly, salsa verde, fennel [gf]

**FRITTI DI BACCALA 14.0**  
salt cod croquette, lemon, aioli [6 pieces]

**FIORE DI ZUCCA 24.0**  
tempura fried zucchini flowers, ricotta, mint,  
bottarga mayonese

### *salumi*

ONE 10.0 | TWO 16.0 | THREE 24.0 | FOUR 32.0

**PROSCIUTTO DI PARMA**  
Emilia Romagna, Italy

**SALAMI NORCIA FINOCCHIATA**  
pork, fennel, garlic - De Palma, NSW

**BRESAOLA**  
air dried wagyu - Bar Alto, QLD

**CAPACOLLA**  
pork loin, juniper, black pepper - Quattro Stelle, NSW

### *primi piatti*

**POLPO ALLA SCAPECE 24.0**  
grilled octopus, paprika, Lombardo peppers, potato, green olive pesto [gf]

**GRILLED QUAIL SALTIMBOCCA 26.0**  
summer stone fruits, radicchio, 12 year old balsamico [gf]

**CAPRESE 16.0**  
heirloom tomato, buffalo mozzarella, basil [gf]

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## PASTA & RISOTTO

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### **CRESPELLE**

ENT. 24.0 | M.C. 29.0  
ricotta, pumpkin, burnt sage butter [v]

### **STROZZAPRETI**

ENT. 27.0 | M.C. 32.0  
prawns, squid, tomato, chilli, black olives

### **RISOTTO**

ENT. 27.0 | M.C. 33.0  
Acquerello risotto, zucchini flowers, mascarpone, lemon thyme [v] [gf]

### **PAPPADELLE, GOAT RAGÚ**

ENT. 27.0 | M.C. 32.0

### **CASUNZIEI**

ENT. 27.0 | M.C. 33.0  
ravioli of roasted heirloom beetroot and goats curd, parmesan crema,  
poppy seeds

### **GNOCCHI**

ENT. 29.0 | M.C. 36.0  
local spanner crab, chilli, fennel

### **GIGLI**

30.0  
roasted duck, mushroom ragu, oregano, pine nuts, pecorino

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## MAIN COURSE

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### *secondi piatti*

#### **PESCE 34.0**

pan-fried salmon, roasted heirloom beets, almonds, orange,  
tarragon mayonese [gf]

#### **VENETIAN STYLE CALF'S LIVER 32.0**

caramelised onions, smoked mash and sage [gf]

#### **AGNELLO 42.0**

oven roasted lamb rump, figs, pancetta, cipollini, ricotta salata,  
12 year old balsamico [gf]

#### **FILETTO DI MANZO 44.0**

pan-roasted eye fillet, carrot puree, spinach, pine nuts, sultanas, port jus [gf]

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## VEGETABLES & SALADS

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### *contorni e insalate*

spring green salad 9.0  
broccolini, charred spring onions, chilli, garlic 9.0  
zucchini fritters 9.0  
chips 9.0

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## FOR TWO

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### *per due*

#### **COZZE**

HALF 25.0 | KILO 38.0  
mussels, chilli, garlic, white wine, tomato, grilled ciabatta

#### **POLLO 58.0**

oven roasted free range chicken, fennel, smoked mash, agrodolce [gf]

#### **COSTATA ALLA FIORENTINA 95.0**

1kg dry aged Riverina prime rib on the bone, hand cut chips  
green beans, black olives, jus [gf]

#### **SPALLA DI AGNELLO ARROSTO 68.0**

braised lamb shoulder, red chili, new potatoes, artichoke, mint [gf]

#### **PORCHETTA 74.0**

Backfatters farm heritage pork belly and loin roast, fennel, new potatoes,  
stone fruit mostarda, salsa verde [gf]

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# DESSERTS

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## *dolci*

### **PANNA COTTA 13.5**

coconut panna cotta, mango, saffron, basil [gf]

### **CIOCCOLATO E LAMPONI 13.5**

white chocolate granita, chocolate gelato, raspberry sorbet  
fresh raspberries

### **CROSTATA DI MELE 13.5**

apple tart, anise liqueur caramel, milk ice cream,  
walnut crumble

### **TIRAMISU TRADIZIONALE 13.5**

### **GELATI AND SORBETTI OF THE DAY 9.0**

### **ALTO'S BISCOTTI 12.0**

selection of house made Italian biscuits

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# CHEESE

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## **Formaggio**

*Served with walnut toast, rye sourdough, quince marmalade and muscatels*

<b>GORGONZOLA PICCANTE</b>	Cow's milk blue	Lombardy, Italy
<b>PECORINO DEBBENE [BIO]</b>	Sheep's milk semi hard	Sardinia, Italy
<b>TALEGGIO</b>	Cow's milk washed rind	Lombardy, Italy
<b>UBRIACO AL PROSECCO</b>	Cow's milk semi hard rind	Veneto, Italy
<b>PARMIGIANO REGGIANO</b>	Cow's milk hard	Emilia-Romagna, Italy
<b>TESTUN AL BAROLO</b>	Cow and Goat milk semi hard	Piedmont, Italy

**CHOICE OF TWO**  
16.0

**CHOICE OF THREE**  
22.0

**CHOICE OF FOUR**  
28.0

**CHOICE OF FIVE**  
34.0

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# DRINKS

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<b>MOSCATO DASTI - ALASIA 2015</b>	Piedmont, Italy	9.5	42.0
<b>FROGMORE CREEK 'ICED RIESLING' 2015</b>	Coal River, Tas	11.0	52.0
<b>SANTADI 'LATINIA' 2007</b>	Sardinia, Italy		125.0
<b>VIN SANTO - FELSINA 2005</b>	Tuscany, Italy		170.0
<b>AMARO · NONINO [·ice / slice orange·]</b>	Friuli, Italy	8.0	
<b>PRUNELLA · NONINO [·chilled·]</b>	Friuli, Italy	8.0	
<b>AMARO · MONTENEGRO [·ice / slice orange·]</b>	Bologna, Italy	9.0	
<b>AMARETTO · DISARONNO [·ice·]</b>	Saronno, Italy	8.0	
<b>GRAPPA · NONINO TRADIZIONE 41</b>	Blend	Friuli, Italy	8.0
<b>GRAPPA · QUESTA E VERA</b>	Prosecco	Veneto, Italy	14.0
<b>GRAPPA · NONINO VENDEMMIA RISERVA</b>	Blend	Friuli, Italy	12.0