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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 - Quattro Stelle, NSW

**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**  
stoneground polenta, radicchio, blueberries, port jus [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. 32.0  
Acquerello risotto, zucchini flowers, mascarpone, lemon thyme [v] [gf]

### **PAPPARDELLE, GOAT RAGÚ**

ENT. 27.0 | M.C. 32.0

### **CASUNZIEI**

ENT. 26.0 | M.C. 31.0  
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  
braised duck ragu, oregano, hazelnuts, La Tur

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## MAIN COURSE

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### *secondi piatti*

#### **PESCE 34.0**

pan-fried kingfish, wild and cultivated mushrooms, pinenuts, lemon and  
oregano butter [gf]

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

caramelised onions, smoked mash and sage [gf]

#### **AGNELLO 42.0**

oven roasted lamb rump, heirloom carrots, chestnuts, pancetta, 12 year old  
balsamico [gf]

#### **BRASATO DI MANZO 42.0**

braised Cape Grim short rib, celeriac puree, Barolo jus, horseradish  
gremolata [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, pumpkin, 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]

#### **MAILAE AL FORNO 74.0**

Backfatters farm free range heritage pork belly roast, balsamic glaze, apple  
and chestnuts, bitter leaves salad, hand cut chips [gf]