
APPETISERS - SHARE

pane
ciabatta 3

antipasti da dividere

PANELLE 16.0
fried chickpea fritters, porchetta 'tonnato', rocket, pecorino [gf]

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

FIORE DI ZUCCA 24.0
tempura fried zucchini flowers, peas, ricotta, mint,
bottarga maionese

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

LONZA
pork loin, juniper, black pepper - Bar Alto, QLD

primi piatti

POLPO ALLA GRIGLIA 26.0
warm octopus, new potato, Lombardo peppers, 'ajo nero' [gf]

GRILLED QUAIL SALTIMBOCCA 26.0
red witlof, pear mostarda, apple balsamico [gf]

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

PASTA & RISOTTO

CREPELLE

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

STROZZAPRETI

ENT. 28.0 | M.C. 34.0
prawns, squid, tomato, chilli, black olives

RISOTTO

ENT. 28.0 | M.C. 34.0
Acquerello risotto, Hervey Bay scallops, peas, lemon thyme, la tur [gf]

PAPPADELLE, GOAT RAGÚ

ENT. 28.0 | M.C. 34.0

GNOCCHI

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

AGNOLOTTI

38.0
ravioli filled with ricotta, moreton bay bugs, saffron brodo, stracciatella

GIGLI

32.0
braised duck ragu, macadamia, pecorino

MAIN COURSE

secondi piatti

PESCE 36.0

pan-fried market white fish, asparagus, tarragon maionese, orange,
almonds [gf]

VENETIAN STYLE CALF'S LIVER 32.0

caramelised onions, smoked mash and sage [gf]

AGNELLO 42.0

oven roasted lamb rump, saffron, artichoke, broad beans, mint,
pistachio, jus [gf]

MANZO 48.0

grilled wagyu striploin, smoked mash, spinach, pine nuts, raisins, jus [gf]

VEGETABLES & SALADS

contorni e insalate

seasonal green salad [gf] [v] 9.0
broccolini, charred spring onions, chilli, garlic [gf] [v] 11.0
roasted potatoes, pancetta, pecorino [gf] 9.0
zucchini fritters [v] 9.0
chips [v] 9.0

FOR TWO

per due

COZZE

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

POLLO 68.0

roasted free range chicken, Lombardo peppers, cippolini, smoked mash, [gf]

BISTECCA ALLA FIORENTINA 110.0

1 kg dry aged Santa Gertrudis beef T-bone, cherry tomato, rocket, shaved
Testun di Barolo, hand cut chips, aged aceto balsamico, jus [gf]

SPALLA DI AGNELLO ARROSTO 74.0

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

ROSTICCIANA DI MAIALE 74.0

1 kg oven roasted, free range pork ribs, agrodolce, bitter leaf salad, hand cut
chips [gf]