

## APPETISERS – SHARE

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**SALUMI** one 10.0 | two 19.0 | three 26.0 | four 32.0

**PROSCIUTTO DI PARMA** cured pork leg - 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

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

**GNOCCO FRITTO** fried sourdough bombolini, Prosciutto, stracchino [6 pcs] 18.0

**POLPO ALLA GRIGLIA** octopus, Jerusalem artichoke, fresh peas, chili aioli 26.0

**QUAIL SALTIMBOCCA** witlof, pear mostarda, aged balsamico [gf] 28.0

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

## PASTA & RISOTTO

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**CRESPELLE** ricotta, pumpkin, burnt sage butter [v] 27.0

**STROZZAPRETI** prawns, squid, tomato, chilli, black olives 32.0

**RISOTTO** Carnaroli risotto, scallops, fresh peas, mascarpone [gf] 34.0

**PAPPARDELLE** goat ragú 32.0

## SECONDI PIATTI

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**PESCE** market white fish, asparagus, stracciatella, bottarga [gf] 36.0

**MANZO** grilled beef striploin, smoked mash, pine nuts, raisins, jus [gf] 48.0

## SHARE

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**COZZE** half / kilo of mussels, chilli, garlic, tomato, grilled ciabatta 25/38

**POLLO** roasted free range chicken, peppers, cippolini, smoked mash [gf] 68.0

**AGNELLO ARROSTO** braised lamb shoulder, new potatoes, artichoke, mint [gf] 74.0

## VEGETABLES & SALADS

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seasonal green salad [gf] [v] 9.0      zucchini fritters 9.0

broccolini, charred spring onions, chili, garlic [gf] [v] 11.0

roasted potatoes, pancetta, pecorino [gf] 9.0      chips [v] [gf] 9.0



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# DESSERTS

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## *dolci*

**CROSTATA DI MELE 13.5**  
apple tart, anise liqueur caramel, milk ice cream,  
walnut crumble

**CHOCOLATE BUDINO 13.5**  
self saucing chocolate pudding, hazelnut ice cream

**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 DOLCE [DOP]</b>	cow's milk blue, creamy	Lombardy, Italy
<b>ASIAGO PRESSATO [DOP]</b>	cow's milk, semi hard	Veneto, Italy
<b>TALEGGIO [DOP]</b>	cow's milk washed rind	Lombardy, Italy
<b>TESTUN AL BAROLO</b>	cow's & goat's milk semi hard	Piedmont, Italy
<b>PARMIGIANO REGGIANO [DOP] 24 MONTH</b>	cow's milk hard	Emilia-Romagna, Italy
<b>PECORINO SARDO</b>	sheep's milk hard	Sardinia, Italy

<b>CHOICE OF TWO</b> 16.0	<b>CHOICE OF THREE</b> 22.0	<b>CHOICE OF FOUR</b> 28.0	<b>CHOICE OF FIVE</b> 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' 2018</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>AMARO RUCOLINO · ISCHIA SAPORI [·ice·]</b>	Campania, Italy	12.0	
<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

