

ANTIPASTI

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

PANELLE	chick pea fritters, porchetta, tuna mayonese [6 pcs] [gf]	18.0
GNOCCO FRITTO	fried sourdough bombolini, prosciutto, stracchino [6pcs]	18.0
ARANCINI	saffron, mussels, nduja [3pcs] [gf]	12.0
FRITTI DI BACCALA	salt cod croquette, lemon aioli [6 pcs]	14.0

GRILL

CALAMARI	salsa verde, lemon [gf]	29.0
OCTOPUS	chilli aioli, Jerusalem artichokes [gf]	28.0
PRAWNS	nduja butter [gf]	27.0
QUAIL SALTIMBOCCA	pear mostarda, witlof, black fig vincotto [gf]	28.0
MARKET FISH	asparagus, blood orange, salmoriglio [gf]	38.0
BEEF	300g black angus striploin, spinach, raisins, pine nuts, jus [gf]	54.0

PASTA & RISOTTO

CREPELLE	ricotta, pumpkin, burnt sage butter [v]	29.0
STROZZAPRETI	prawns, squid, tomato, chilli, black olives	34.0
RISOTTO	Carnaroli risotto, scallops, peas, lemon thyme, [gf]	38.0
PAPPARDELLE	goat ragú	34.0
FRANCOBOLLI	duck ravioli, asparagus, seasonal mushrooms, jus, pecorino	34.0
GNOCCHI	squid ink, spanner crab, lime, basil	44.0

SHARE

COZZE	half / kilo of mussels, chilli, garlic, tomato, grilled ciabatta	25/38
POLLO	roasted free range chicken, peas, heirloom baby carrots, jus [gf]	68.0
AGNELLO ARROSTO	slow cooked Victorian lamb shoulder, jus [gf]	84.0

VEGETABLES & SALADS

seasonal green salad [gf] [v]	9.0
hand picked green beans, taggiasca olives, cippolini [gf] [v]	13.0
roasted potatoes, rosemary salt [gf]	9.0
caprese salad, heirloom tomato, buffalo mozzarella, basil [gf] [v]	16.0
zucchini fritters	9.0
chips [v] [gf]	9.0
smoked mash potato [v] [gf]	9.0

