

## P A N E

FLATBREAD	Alto's flat bread, bottarga taramasalata	14
FOCCACIA	house baked focaccia, stracciatella, roasted cherry tomato, olive oil	16

## A N T I P A S T I

OYSTERS	Appellation oysters, lemon, white balsamic mignonette [each]	7
OYSTERS CASINO	oven baked Appellation oysters, pancetta, pangratto [each]	8
SAGE AND ANCHOVY FRITTI	Roman fried sage and anchovy fritter, aioli [6 pieces]	12
CARPACCIO	beef fillet carpaccio, caper mayonese, Parmiggiano Reggiano [gf]	28
BURRATA	burrata, blueberry, walnut, Bob's honey comb, aged balsamic [v] [gf]	28
ANTIPASTI PLATTER	Prosciutto, bresaola, felino, mostarda di frutta, brew bread	33
CRUDO	WA scallop crudo, salted cucumber, stracciatella, macadamia [gf]	34
ANCHOVIES	Cantabrian anchovies, Alto's house cultured butter, como [4 piece]	16
FRITTI DI BACCALA	salt cod croquette, lemon aioli [6 piece]	18

## G R I L L & P A N

OCTOPUS	warm WA octopus, new potato, tonnato, espelette peppper [gf]	36
PRAWNS	grilled ocean king prawns alla puttanesca, olive oil [3 piece] [gf]	36
CALAMARI	pan fried local squid, Alto's Italian sausage, salsa verde [gf]	38
EGGPLANT	eggplant 'alla Norma', whipped ricotta salata, tomato sugo [v] [gf]	28
QUAIL SALTIMBOCCA	Brisbane valley quail, pancetta, sage, ajo blanco, fig, balsamico	34
MARKET FISH	market fish, fregola sardo, smoked tomato, bay prawn aioli [gf]	48
BEEF	250g black angus rib eye, horse radish butter, beef fat potato, jus	55

## P A S T A & R I S O T T O

CRESELLE	ricotta, pumpkin, burnt sage butter [v]	34
RIGATONI	Alto's pancetta, onion, tomato, chilli, pecorino Romano	36
STROZZAPRETI	prawns, squid, tomato, chilli, black olives	38
RISOTTO	Carnaroli risotto, squid ink, cuttlefish, bay bugs, lime	44
PAPPARDELLE	goat ragu	38
CARAMELLE	Sardinian suckling pig ravioli, pear, macadamia, rosemary butter	40

## S H A R E

COZZE	half / kilo of mussels, chilli, garlic, tomato, grilled ciabatta	28/44
POLLO	roasted free range whole chicken, Calabrian pepper butter [gf]	72
AGNELLO ARROSTO	slow cooked Victorian lamb shoulder, jus [gf]	88

## V E G A T A B L E & S A L A D

SALAD	salad of rocket, pear, pecorino and walnut [gf] [v]	16
BEANS	hand picked green beans, smoked tomato pesto [gf] [v]	15
POTATO	beef fat potato, Calabrian pepper aioli	16
CAPRESE	caprese salad, heirloom tomato, buffalo mozzarella, basil [gf] [v]	18
ZUCCHINI	zucchini fritters [v]	9.5
CHIPS	chips [v]	12

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## DESSERTS

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<b>CROSTATA DI MELA</b> 15 fig, walnut, butterscotch caramel, gorgonzola gelato	<i>dolci</i>	<b>GELATO</b> 11 Fiore di latte gelato, strawberry, aged balsamico
<b>TIRAMISU TRADIZIONALE</b> 15		
<b>ALTO AFFOGATO</b> 12.0 house made milk ice cream, espresso, gianduja, biscotti		<b>SORBETTO</b> 11 cherry sorbet, dolcetto granita, cherry

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## CHEESE

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### *fromaggio*

<b>BUFFALO GORGONZOLA</b> [DOP]	buffalo milk blue, creamy	Lombardy, Italy
<b>ASIAGO PRESSATO</b> [DOP]	cow's milk, semi hard	Veneto, Italy
<b>BUFFALO TALEGGIO</b> [DOP]	buffalo milk washed rind	Lombardy, Italy
<b>TESTUN BAROLO</b>	cow's and sheep's milk semi hard	Piedmont, Italy
<b>PARMIGIANO REGGIANO</b> [DOP]	cow's milk hard	Emilia-Romagna, Italy
<b>PECORINO AL TARTUFO</b>	sheep's milk hard	Tuscany, 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>CRITTENDEN PINOCCHIO MOSCATO</b>	Dromana, Vic	9.5	42
<b>FROGMORE CREEK ICED RIESLING 2018</b>	Coal River, Tas	17	52
<b>VIN SANTO - FELSINA 2005</b>	Tuscany, Italy		170
<b>AMARO NONINO</b> [ice / slice orange]	Friuli, Italy		9
<b>PRUNELLA NONINO</b> [chilled]	Friuli, Italy		14
<b>AMARO MONTENEGRO</b> [ice / slice orange]	Bologna, Italy		14
<b>AMARO RUCOLINO</b> [ice]	Campania, Italy		16
<b>AMARETTO DISARONNO</b> [ice]	Saroo, Italy		10
<b>GRAPPA NONINO TRADIZIONE 41</b>	Friuli, Italy		10
<b>GRAPPA QUESTA E VERA</b>	Veneto, Italy,		14
<b>GRAPPA NONINO VENDEMMIA RISERVA</b>	Friuli, Italy		12