

antipasti

Pane all'aglio (v)	16
Toasted sourdough bread (4 slices) rubbed with garlic and rosemary infused extra virgin olive oil	
Tartare di filetto	24
Harvey Angus beef tartare with a confit garlic and chilli aioli And toasted sourdough croutons	
Crostino fichi e prosciutto	22
Toasted sourdough crostini with a ricotta and fig compote and prosciutto crudo	
Sarda croccante	20
Traditional crumbed sardines served with a red onion and rocket salad with a honey and mustard sauce	
Arancini di riso (v)	20
Our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	
Carpaccio di bresaola (gf)	22
Thinly sliced cured beef with a balsamic vinegar reduction and parmesan cheese	
Calamari fritti	18
Crispy salt and pepper squid with fresh rosemary and lemon served with a garlic, chilli and basil aioli	
Tagliere di salumi (gfo)	38/48
<i>Available in two sizes:</i>	
Selected cured meat platter of prosciutto, salame calabrese, coppa, salame milano, bocconcini, pecorino, provolone, artichokes, with house marinated olives and bread	

pastas

all of our pastas
are made in house
daily

Maccheroni anatra e porcini	38
Homemade maccheroni pasta served in a rich duck and porcini mushroom ragú	
Cavatelli piselli, pancetta e pecorino	34
Homemade cavatelli served in a creamy green pea sauce With pancetta and Sardinian pecorino cheese	
Tagliatelle salsiccia e finocchietto	36
Handcut egg pasta in a rich, slow-cooked pork sausage meat, fennel seed and tomato sauce	
Ravioli parmigiano e carote (v)	36
Homemade pasta parcels stuffed with Parmigiano and ricotta cheese, tossed in a carrot and onion purée with parsnip chips	
Gnocchi pere e gorgonzola (v)	36
Homemade potato gnocchi served in a gorgonzola blue cheese Cream with pear and toasted hazelnut	
Linguine al ragù di pesce	38
Homemade linguine pasta served in a cherry tomato, Market fish and prawn sauce.	
Tortelli ai funghi (v)	36
Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage	

secondi

Pesce del giorno (gf)	40
Oven baked fish of the day, cherry tomato, olive and caper purée, served with a fennel, rocket, black olive, cherry tomato and orange salad.	
Filetto di angus (gf)	48
Prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, with your choice of	
<ul style="list-style-type: none">- green peppercorn sauce- gorgonzola and walnut sauce	
Sauces are served on the side. Please allow up to 45 mins depending on cooking request.	
Zampone (gfo)	38
Traditional New Years' Eve dish of slow boiled pigs' trotter stuffed with Italian sausage, pancetta and vegetables, served on a bed of braised lentils with pancetta	

sides

Insalata verde (v/gf)	16
Mixed salad leaves, carrot, red onion and tomato dressed with citronette	
Patate al forno (v/gf)	16
Oven roasted potatoes with garlic, rosemary and extra virgin olive oil	
Melanzane Pizzaiola (v)	18
Layers of grilled eggplant, parmesan, basil and tomato sauce	

Please note that:
some of our dishes contain nuts and gluten -
while we take precautions to minimise the risk of cross contamination,
we cannot guarantee that our dishes are 100% allergen free.

A 15% surcharge applies on all public holidays
(v) - Vegetarian (gf) - Gluten free (gfo) - Gluten free option available

Dishes are designed as complete dishes & cannot be altered or substituted.
If you have any special dietary requirements, please speak to a member of our team.