

# antipasti

<b>Pane all’aglio (v)</b> Toasted sourdough bread (4 slices) rubbed with garlic and rosemary infused extra virgin olive oil	16
<b>Tartare di filetto</b> Harvey Angus beef tartare with an egg yolk mayonnaise, capers and toasted sourdough croutons	24
<b>Crostino ricotta e Coppa</b> Toasted house made sourdough crostini with a ricotta cheese, sundried tomato and olive purée with Valtellina Coppa	24
<b>Sarda croccante</b> Traditional crumbed sardines served with thin cut fennel and a mustard and orange sauce	22
<b>Arancini di riso (v)</b> Our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	20
<b>Carpaccio di bresaola (gf)</b> Thinly sliced cured beef with a balsamic vinegar reduction and parmesan cheese	22
<b>Calamari fritti</b> Crispy salt and pepper squid with fresh rosemary and lemon served with a garlic, chilli and basil aioli	18
<b>Tagliere di salumi (gfo)</b> <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	38/48

**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.

# pasta

all of our pastas  
are made in house  
daily

<b>Maccheroni all’Amatriciana</b> Homemade maccheroni pasta served in a rich cherry tomato and guanciale sauce with fried onion	36
<b>Pappardelle all’Agnello e cacao</b> Hand cut egg pasta in a rich, slow-cooked lamb shoulder, cherry tomato and cocoa sauce	38
<b>Raviole al gorgonzola e tartufo (v)</b> Homemade pasta parcels stuffed with gorgonzola, parmigiano and ricotta cheese, tossed in a creamy truffle sauce	36
<b>Gnocchi alla provenzale (v)</b> Homemade potato gnocchi served in a delicate tomato, fresh ricotta and thyme sauce	36
<b>Linguine ai moscardini</b> Homemade linguine pasta served in a cherry tomato, baby octopus, chilli and garlic sauce	38
<b>Tortelli ai funghi (v)</b> Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage	36

# zuppa

<b>Crema di cipolle (v)</b> Slow cooked onion and parmesan soup. A delicate white sauce with parmesan cheese and crispy house made sourdough croutons	26
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*Please note our soup is designed as a main meal*

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

# secondi

<b>Pesce del giorno (gf)</b> Oven baked fish of the day with a cherry tomato and red capsicum sauce served with parsnip crisps and dill oil	40
<b>Filetto di angus (gf)</b> 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"><li>green peppercorn sauce</li><li>gorgonzola and walnut sauce</li><li>forest mushroom and porcini</li></ul>	48
Sauces are served on the side. Please allow up to 45 mins depending on cooking request.	
<b>Zampone (gfo)</b> 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	38

# sides

<b>Insalata verde (v/gf)</b> Mixed salad leaves, carrot, red onion and tomato dressed with citronette	16
<b>Patate al forno (v/gf)</b> Oven roasted potatoes with garlic, rosemary and extra virgin olive oil	16
<b>Gratinate Cauliflower (v)</b> Baked cauliflower with aromatic breadcrumbs and a pecorino cheese sauce	18

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.