

# A La Carte

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| <b>Capasanta</b> Scallop Carpaccio, Vermentino, Capsicum, Chilli Oil (I) GF, DF                | 16   |
| <b>Pizzetta</b> San Marzano, Buffalo Mozzarella, Basil v                                       | 12   |
| <b>Crostino</b> Crispy Skin, Chicken Liver Parfait, Sage, Balsamic GF                          | 12   |
| <b>Piadina</b> Flat Bread, Stracchino Cheese, Fried Rosemary, Onion Jam                        | 12   |
| (+) Add Culatello                                                                              | 8    |
| <b>Crocchetta</b> Creamy Egg Yolk, Guanciale, Pecorino Romano                                  | 11   |
|                                                                                                |      |
| <b>Focaccia</b> Warm Focaccia, Olive Oil vE                                                    | 8    |
| <b>Pane</b> Riva Bread Basket, Olive Oil, Cultured Butter v                                    | 18   |
| <b>Olive</b> Citrus Marinated Sicilian Olives vE, GF                                           | 12   |
| <b>Ostriche</b> Sydney Rock Oyster, Mignonette, Lemon (A) GF, DF                               | 8ea. |
|                                                                                                |      |
| <b>Granchio</b> Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce (A) GF, DF     | 39   |
| <b>Tartara</b> Wagyu Beef Tartare, Macadamia, Black Truffle, Parmigiano GF, N                  | 36   |
| <b>Rapa Rossa</b> Smoked Beetroot, Buffalo Mozzarella, Pistachio, Blood Orange v, GF, N        | 30   |
| <b>Cicale</b> Moreton Bay Bugs Tempura, Seasonal Vegetables, Agrodolce (A) DF, GF              | 42   |
| <b>Tonno</b> Tuna Carpaccio, Tuscan Olive Oil, Candied Lemon, Baby Cos (A) GF, DF              | 38   |
|                                                                                                |      |
| <b>Gnocchi</b> Hand-Rolled Gnocchi, Pumpkin, Tuscan Cabbage, Taleggio, Almond v, N             | 38   |
| <b>Busiate</b> Slow Cooked Lamb Ragù, Pecorino, Rosemary                                       | 39   |
| <b>Tortellone</b> Baccalà, Puttanesca, Parsley (A)                                             | 42   |
| <b>Risotto Al Nero</b> Ama Ebi Prawns, Squid Ink, Saffron, Rainbow Chard (A) GF                | 46   |
|                                                                                                |      |
| <b>Merluzzo</b> Blue Eye Cod, Vongole, Mussels, Black Garlic, Jus (A) GF                       | 64   |
| <b>Anatra</b> Duck Breast, Orange, Cauliflower, Heirloom Carrot, Beetroot Jus GF               | 58   |
| <b>Filetto</b> Black Angus Tenderloin, Green Peppercorn Sauce, Chard, Tarragon GF              | 68   |
| <b>Parmigiana</b> Eggplant Parmigiana, Tomato, Basil, Smoked Scamorza v, GF                    | 48   |
|                                                                                                |      |
| <b>Ravioli Del Plin</b> Mortadella Filling, Prosciutto Broth, Parmigiano Reggiano - Serves two | 85   |
| <b>Spaghetti all'Aragosta</b> WA Lobster, Bisque, Fresh Basil, Chilli - Serves two (A)         | 145  |
| <b>Bistecca Del Giorno</b> Butcher's Cut, Rosemary, Confit Garlic GF, DF                       | MP   |
| <b>Pesce Del Giorno</b> Whole Market Seafood, Charred Lemon, Olive Oil (A) GF                  | MP   |
|                                                                                                |      |
| <b>Broccolini</b> Steamed Broccolini, Fresh Chilli, Garlic, Parmigiano v, GF                   | 18   |
| <b>Insalata</b> Fresh Leaves, Walnut, Pear, Aged Balsamic vE, GF, N                            | 16   |
| <b>Fritto Di Verdure</b> Seasonal Vegetable Tempura, Aioli v, DF                               | 22   |
| <b>Patate Al Forno</b> Roasted Potatoes, Rosemary vE, GF                                       | 18   |
| <b>Patate Fritte</b> Crispy Coated Fries, Rosemary Salt vE, GF                                 | 20   |

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN (V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS NUTS (S) CONTAINS SESAME. A 10% SURCHARGE APPLIES ON WEEKENDS. A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.