

A La Carte

Assaggini

Capasanta	Scallop Carpaccio, Vermentino, Capsicum, Chilli Oil (I) GF, DF	16ea
Pizzetta	San Marzano, Buffalo Mozzarella, Basil v	12ea
Crostino	Crispy Skin, Chicken Liver Parfait, Sage, Balsamic GF	12ea
Piadina	Flat Bread, Stracchino Cheese, Fried Rosemary, Onion Jam	12ea
(+) Add Culatello		8ea
Crocchetta	Creamy Egg Yolk, Guanciale, Pecorino Romano	11ea

Per Cominciare

Focaccia	Warm Focaccia, Olive Oil	8
Pane Riva	Bread Basket, Olive Oil, Cultured Butter v	18
Olive	Citrus Marinated Sicilian Olives GF	12
Ostriche	Sydney Rock Oyster, Mignonette, Lemon (A) GF, DF	8ea

Antipasti

Granchio	Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce (A) GF, DF	39
Tartara	Wagyu Beef Tartare, Macadamia, Black Truffle, Parmigiano GF, N	36
Rapa Rossa	Smoked Beetroot, Buffalo Mozzarella, Pistachio, Blood Orange v, GF, N	30
Cicale	Moreton Bay Bugs Tempura, Seasonal Vegetables, Agrodolce (A) GF, DF	42
Tonno	Tuna Crudo, Tuscan Olive Oil, Candied Lemon, Baby Cos (A) GF, DF	38

Primi

Gnocchi	Hand-Rolled Gnocchi, Pumpkin, Tuscan Cabbage, Taleggio, Almond v, N	38
Busiate	Slow Cooked Lamb Ragù, Pecorino, Rosemary	39
Tortellone	Baccalà, Puttanesca, Parsley (A)	42
Risotto Al Nero	Ama Ebi Prawns, Squid Ink, Saffron, Rainbow Chard (A) GF	46

Secondi

Merluzzo	Blue Eye Cod, Vongole, Mussels, Black Garlic, Jus (A) GF	64
Anatra	Duck Breast, Orange, Cauliflower, Heirloom Carrot, Beetroot Jus GF	58
Filetto	Black Angus Tenderloin, Green Peppercorn Sauce, Chard, Tarragon GF	68
Parmigiana	Eggplant Parmigiana, Tomato, Basil, Smoked Scamorza v, GF	48

Speciali

Ravioli Del Plin	Mortadella Filling, Prosciutto Broth, Parmigiano Reggiano - Serves two	85
Spaghetti all'Aragosta	WA Lobster, Bisque, Fresh Basil, Chilli - Serves two (A)	145
Bistecca Del Giorno	Butcher's Cut, Rosemary, Confit Garlic GF, DF	MP
Pesce Del Giorno	Whole Market Seafood, Charred Lemon, Olive Oil (A) GF	MP

Contorni

Broccolini	Steamed Broccolini, Fresh Chilli, Garlic, Parmigiano GF	18
Insalata	Fresh Leaves, Walnut, Pear, Aged Balsamic GF, N	16
Fritto Di Verdure	Seasonal Vegetable Tempura, Aioli DF	22
Patate Al Forno	Roasted Potatoes, Rosemary GF	18
Patate Fritte	Crispy Coated Fries, Rosemary Salt GF	18

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.