

## **PRIMI PIATTI**

**Taggiasche Olives** Marinated with Almonds 16

**Cured Meat Selection** of Prosciutto di Galloni 24 mths, Salami, Grissini & Giardiniera e 26 m 40

**Roasted Peppers** with White Anchovy 16

**Duck Liver Pate`** with Red Wine Jelly & Crostini 20

**Arancini** Basil & Mozzarella 20

**Half Shell Scallops** with Garlic Butter & Sicilian Crumbs 8ea

**Calamari Fritti** with Rocket & Aioli e 30 m 46

**Carpaccio** of Hopkins River Beef, with Artichokes, Rocket & Pecorino 28

**Cozze** Mussels with Tomato & Chilli Sugo e 24 m 42

**Prawn Cocktail** Queensland Black Tiger Prawns, Horseradish, Aioli, Salsa Rossa 48

## **PASTA & RISOTTO**

**Gnocchi Fungi** Housemade Gnocchi with Button & Field Mushrooms, Truffle Paste & Provolone 38

**Linguine Marinara** Rustichella d'Abruzzo Linguine with Mussels, Clams, Prawns, Scallops, White Fish, Garlic, Chilli & Parsley 46  
– Add Half Shell Scallop & Prawn 18

**Rotolo** hand rolled egg pasta, filled with Spinach & Ricotta, baked & finished with Burnt Sage Butter 38

**Risotto** of Blue Swimmer Crab, Prawn, Chilli & Tomato 40

**Risotto** of Duck Ragu, Sage & Pancetta 40

## SECONDI PIATTI

**Fish** of the day 48

**Osso Buco** Slow Braised Veal Shanks with Gremolata & Saffron Risotto 48

**Pork Cotoletta** Western Plains, Crumbed Pork Cutlet with Cabbage, Peas, Mint & Pear Relish 48

**Saltimbocca** Escalopes of Baby Veal with Prosciutto, Sage and Baked Polenta Gnocchi 48

**Half Roast Duck** Twice Baked with Radicchio, Pear, Candied Walnuts & Jus 48

**Beef Tagliata**, Hanger Steak, Hopkins River Beef, Pan Roasted with Rocket, Parmigiano Reggiano & Aged Balsamic 48

**1kg Ribeye** Hopkins River Beef, grass fed Black Angus, Porcini-rubbed, Garlic Butter 160

## CONTORNI

**Caprese** Heirloom Tomato, Buffalo Mozzarella & Basil 20

**Rocket** & Parmesan 14

**Roasted Russet Potatoes**, Triple Cooked with Aromatics 16

**Spinach** Sautéed with Garlic 16

**Green Beans** with Pepper & Basil 16

**Baby Cos Lettuce** with Cherry Tomato, Parmesan, Sicilian Crumbs & Caesar Dressing 18

\*Bread has a service charge of \$1.50 per person

## **DOLCI**

**Torta di Limone** Lemon Tart with Yoghurt Sorbet 20

**Panna Cotta** Panna Cotta Vanilla Spiced with Red Wine Pear, Stone Fruit, Dates & Pistachio Crumb 20

**Tira Mi Su** The Italian Favourite 20

**Budino al Cioccolato** Chocolate Pudding with Hazelnut Gelato 20

**Affogato** Vanilla Ice Cream with Espresso Shot & Frangelico 22

**Selection of Biscotti** & Italian Chocolates 18

**Gelato Misto** Gelato & Sorbet selection 20

## **FORMAGGIO**

**Selection of Artisanal Cheeses** served with fresh & dried fruit & Crostini

**2 Cheese** - 24

**3 Cheese** - 36