

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 – Mushroom & Truffle 20

Half Shell Scallops with Garlic Butter & Sicilian Crumbs 6ea

Calamari Fritti with Rocket & Aioli e 28 m 42

Carpaccio of Hopkins River Beef, with Artichokes, Rocket & Pecorino 26

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

PASTA & RISOTTO

Gnocchi with Duck , Tomato & Black Olive Ragu 38

Linguine Marinara Rustichella d'Abruzzo Linguine with Mussels, Clams, Prawns, Scallops, White Fish, Garlic, Chilli & Parsley 44
– Add Half Shell Scallop & Prawn 18

Rotolo hand rolled egg pasta, filled with Spinach & Ricotta, baked & finished with Burnt Sage Butter 36

Risotto of Blue Swimmer Crab, Prawn, Chilli & Tomato 38

Risotto of Nettle, Peas, Ricotta & Pinenuts 36

SECONDI PIATTI

Fish of the day 44

Osso Buco Slow Braised Veal Shanks with Gremolata & Saffron Risotto 46

Pork Cotoletta, Western Plains, Crumbed Pork Cutlet with Cabbage, Peas, Mint & Pear Relish 44

'**Saltimbocca**' Escalopes of Baby Veal with Prosciutto, Sage and Baked Polenta Gnocchi 46

Half Roast Duck, Twice Baked with Radicchio, Pear, Candied Walnuts & Jus 46

CONTORNI

Caprese Heirloom Tomato, Buffalo Mozzarella & Basil 20

Rocket & Parmesan 14

Roasted Russet Potatoes, Triple Cooked with Aromatics 14

Spinach Sautéed with Garlic 14

Green Beans with Pepper & Basil 14

Baby Cos Lettuce with Cherry Tomato, Parmesan, Sicilian Crumbs & Caesar Dressing 16

*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 Poached Pear & Rhubarb, Honeycomb & Pistachio 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