

**STUZZICHINI**

HOUSE MADE VEAL & PORK ARANCINI	3.5(ea)
OLIVES	7
ARTISAN SOURDOUGH, FOCACCIA	6
STUZZICHINI PLATTER	12pp
prosciutto di parma, parmigiano reggiano, veal & pork arancini, bread, olives	

**CRUDI**

SYDNEY ROCK OYSTERS NAROOMA, NSW	3.5(ea)
W/ WATERMELON SALSA	4(ea)
TONNO	24
raw yellowfin tuna, soy, basil	
KINGFISH	24
raw Hiromasa yellowtail kingfish, averna, gin, orange, pickled beetroot	
CARPACCIO DI MANZO	24
raw beef, truffle mayonnaise, parmigiano, rocket	

**ANTIPASTI**

FIORI DI ZUCCHINI	21
ricotta, mint, lemon, basil	
CALAMARI FRITTI	24
mint, basil, pickled green chilli	
POLIPO	25
octopus, potato, sundried tomato, pistachio	
GAMBERI	27
Yamba (NSW) king prawns, crumbs	
FUNGHI	22
field mushroom, provolone, crumbs	

**PASTA E RISOTTO**

TAGLIATELLE RAGU	29 (e) 34 (m)
house made tagliatelle pasta, slow braised veal & pork ragu, parmigiano	
LINGUINE CON POLPA DI GRANCHIO	31 (e) 36 (m)
house-made linguine, local blue swimmer crab, tomato	
GNOCCHI CON CICALI DI MARE	31 (e) 36 (m)
house-made gnocchi, Moreton Bay bug meat, cream, tomato	
RISOTTO DI STAGIONE	28 (e) 33 (m)
peas, stracciatella, flowers	

**SECONDI**

FILETTO DI PESCE	39
oven roasted local snapper fillet, snow pea, pea shoots, lemon	
PESCE INTERO	39
whole pan seared NZ flounder, salmoriglio	
WA SCAMPI	MP
salmoriglio	
BISTECCA	64
400g John Dee Platinum Black Wagyu rib eye MBS 4+, 400+ day grain fed, sangiovese glaze, parmigiano reggiano, rocket	
GALLETTO AL MATTONE	38
free range spatchcock, roast potato, caramelised onion, chilli oil, lemon	
AGNELLO	39
Armidale (NSW) four hour slow roasted lamb shoulder, roasted grapes	
FILETTO DI MANZO	41
250g GF beef eye fillet, carrot puree, fried potato, jus	

**CONTORNI**

INSALATA DI RUCOLA	9
rocket, radicchio, parmigiano, pear, balsamic	
INSALATA DI CAPRESE	16
oxheart tomato, burrata, basil	
PATATE ARROSTO	10
roasted chat potatoes, rosemary	
FAGIOLINI	10
green beans, olive oil	
PURÈ DI PATATE	12
mashed potato, 36mth parmigiano reggiano	