

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 bluefin 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 chillies	
POLIPO	25
octopus, potato, sundried tomato, pistachio	
GAMBERI	27
Yamba (NSW) king prawns, crumbs	
FUNGHI	22
field mushroom, provolone, pesto, crumbs	

PASTA E RISOTTO

TAGLIOLINI CON RAGU DI CONIGLIO	29 (e) 34 (m)
house made tagliolini pasta, 6 hr white wine braised rabbit ragu, parmigiano reggiano	
LINGUINE CON POLPA DI GRANCHIO	31 (e) 36 (m)
house made linguine, local blue swimmer crab, tomato	
GNOCCHI CON CICALLE DI MARE	31 (e) 36 (m)
house made gnocchi, Moreton Bay bug meat, cream, tomato	
RISOTTO	28 (e) 33 (m)
sautéed radicchio, testun al Barolo cheese, house made Italian sausage	

SECONDI

FILETTO DI PESCE	39,
pan seared snapper fillet, caponata	
PESCE INTERO	39
whole pan seared local John Dory, salmoriglio	
WA SCAMPI	MP
grilled WA NO.1 scampi, 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, salami caramelised onion, chilli oil, lemon	
AGNELLO	39
Armidale (NSW) four hour slow roasted lamb shoulder, roasted grapes	
FILETTO DI MANZO	41
250g 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	