

STUZZICHINI

VEAL & PORK ARANCINI	3.5(ea)
ITALIAN FOCACCIA	6
OLIVES	8
PROSCIUTTO DI PARMA	12
IGP MORTADELLA	12
WAGYU BRESAOLA	13
NARDIN WHITE ANCHOVY (SPAIN)	15
PARMIGIANO REGGIANO	11
INSALATA DI CAPRESE	16

PRIMI

SYDNEY ROCK OYSTERS NAROOMA, NSW W/ WATERMELON SALSA	23/44 25/46
TONNO raw bluefin tuna carpaccio, soy, basil	24
CALAMARI fried calamari, mint, basil, pickled chillies	24
POLIPO chargrilled local octopus, eggplant, fregola	25
NANNATA whitebait fritters, basil aioli, lemon	25
INVOLTINI DI MELANZANE fried eggplant, angel hair pasta, tomato, parmigiano, basil	29
PAPPARDELLE mbs 3+ wagyu ox tail ragu, tomato, parmigiano	32
LASAGNETTA 5hr veal & pork ragu, parmigiano	29
GNOCCHI house made gnocchi, Moreton Bay bug meat, cream, tomato	34
SPAGHETTI market fish, mussels, calamari, cherry tomato	32

SECONDI

PESCE hapuka, caponata	39
WA SCAMPI grilled WA No.1 scampi, salmoriglio	MP
GALLETTO free range spatchcock, chilli oil, swiss chard	39
COSTOLETTA crumbed pork cutlet, lemon	39
AGNELLO Armidale (NSW) four hour slow roasted lamb shoulder, celeriac puree	42
BISTECCA 400g John Dee Platinum Black Wagyu rib eye MBS 4+, 400+ day grain fed	64

CONTORNI

RUCOLA rocket, radicchio, parmigiano, pear, balsamic	12
PATATE roasted chat potatoes, rosemary	10
BROCCOLINI olive oil, garlic, chilli	10
CANNELINI beans, pancetta, thyme	10