

ANTIPASTI / ENTREES

- CARPACCIO ARROSTO** |GFA| |DF| 17.5
Roast beef carpaccio, porcini mushroom, crispy polenta
- BUFFALO MOZZARELLA** |GFA| |V| 24.5
Fresh buffalo mozzarella, pickled onion, pistachios, roasted capers
- INSALATA DI CALAMARI** |GFA| |DF|  29.5
Warm calamari salad, salsa verde, mix salad, mild chili
- FORMAGGI/CHEESES** |V| (ask our staff about today's selection) 27.5
- ANTIPASTO MISTO DELLA CASA** |GFA|
For One 22
For Two 35
For Four 59
Bruschetta, prosciutto San Daniele, salame, mortadella, smoked speck, Grana Padano, ricotta salata, formaggino alle erbe, olives, mixed pickles, fresh e dry fruit, crackers, nuts (depend on availability)



SECONDI / MAINS

- POLLO ALLA CACCIATORA** |GFA| |DF| (400GR) 37.5
Braised chicken, olives, tomato sauce, carrots, potatoes, capsicum
- FILETTO DI PESCE** |GFA| |DFA| (230GR) 49.5
Pan-seared fish fillet, garden leafs, raspberry vinegrette, seeds, pinenuts
- TAGLIATA DI MANZO** |GFA| |DFA| (300GR) 49.5
Grilled Wagyu beef porterhouse, caramelised shallot, grilled portobello mushroom, porcini and wild mushrooms reduction
ADD BLACK PEPPER SAUCE + 6.5

CONTORNI / SIDES

- INSALATA DI RUCOLA** |GFA| |V| |VEA| 13.5
Rocket and pears salad sprinkled with walnuts, Parmigiano, 5 years aged Italian balsamic dressing
- VERDURE SALTATE** |GFA| |V| |DFA| |VEA| 13.5
Sautéed seasonal vegetables with garlic
- GARLIC BREAD** |V| 10
House-made bread, garlic butter

PASTE E ZUPPA

- MACCHERONI ALL'ARRABBIATA** |V| |DFA| |VEA|  27.5
Maccheroni with garlic, chili, tomato sauce topped with parmesan
ADD FRESH BUFFALO CHEESE + 9.5
- FETTUCCINE ALLA BOLOGNESE** |GFA| 29.5
Fettuccine with classic slow-cooked beef Bolognese, tomato sauce, topped with parmesan
- SPAGHETTI ALLA CARBONARA** |GFA| 29.5
Spaghetti, pork guanciale, egg yolk, pecorino cheese, black pepper topped with parmesan
- GNOCCHI ALLA GENOVESE** |GFA| |DFA| 39.9
Gnocchi with classic slow-cooked pulled beef, Pinot Grigio wine, braised onions topped with parmesan
- SPAGHETTI ALLA MARINARA** |GFA| |DF| 39.9
Spaghetti with calamari, prawns, scallops, mussels, parsley oil and a touch of tomato sauce
- FETTUCCINE AI GAMBERI** |GFA| |DFA|  39.9
Fettuccine with garlic, olive oil, chili, prawns, clams and fresh parsley (white sauce)
- FISH SOUP** |GFA| |VEA| 25
Fish stock, prawns reduction, sauté calamari, parsley oil, crutons

PASTE RIPIENE / FILLED PASTAS

- FAGOTTINI TARTUFO E SPINACI** |V| 35.5
Squared-shaped pasta filled with truffle, ricotta and spinach, served on butter, sage, and shaved raclette cheese
- AGNOLOTTI AL NERO DI SEPPIA** 39.5
Squid ink pasta filled with clams, king prawns and snapper white fish served on a creamy basil sauce and citrus zest
- RAVIOLI WAGYU** 39.5
Ravioli filled with wagyu beef on a butter and rosemary sauce topped with parmesan

*Please let us know if you have any food allergies or special dietary needs.
|V|Vegetarian |VEA|Vegan Available (ask our staff) |GFA|Gluten Free Available +5 |DF|Dairy free.
An itemised 10% surcharge on Sundays and 15% on Public Holidays.
1.90% surcharge for all cards except American express 2.5%*

