

bruschetta e crostini

ITEMS ON TOAST

SMOKED AUSTRALIAN ORGANIC TENDERLOIN TARTARE, OSCIETRA CAVIAR	22
CREAMY BACCALA, CAPERS, PARSLEY, GARLIC	10
JAPANESE TOMATOES, SPANISH BROWN ANCHOVIES	15

antipasti

SEASONAL STARTERS

BURRATA: served with olive oil, black pepper	16
served with prosciutto di parma, truffle purée	36
served with oscietra caviar, traditional condiments	40
AFFETTATI MISTI	28
prosciutto, la rosa di norcia, mortadella, sopressa salami	
JAMON DE BELLOTA	50
joselito iberico shoulder ham (60g)	
CARPACCIO	36
sliced raw japanese wagyu, horseradish, fine capers, parmigiano, truffle dressing, chives	
BRESAOLA	28
sliced air dried beef, treviso, radicchio, apple, pecorino, red wine vinaigrette	
GAMBERONI	28
sautéed australian king prawns, garlic, pepperoncino, extra virgin olive oil	
POLPO	36
char-grilled octopus legs, salsa rossa, herbed crumble	
VONGOLE	28
sautéed nz diamond shell clams, white wine, herbed butter, sundried tomato	
WINTER SALAD	26
breaded aubergine, smoked scamorza, prosciutto di parma	

ADD ONS:

homemade focaccia 8 | garlic bread 4 | toasted baguette 2 | grissini with olive dip 6

zuppa

LIQUIDS!

PASTINACA parsnip veloute, mortadella, pistachio, parsnip crisps	18
ZUPPA DEL GIORNO soup of the day	18

primi piatti

PASTA & RISOTTO

	TASTING	MAINS
CHITARRA ALLA CARBONARA truffle butter, slow-cooked nz barn egg, parmigiano, ham crumble	22	34
LINGUINE ALLE VONGOLE seasonal clams, garlic, white wine, capers, cherry tomato	26	38
RAVIOLO foie gras stuffing, port wine reduction, toasted hazelnut	28	48
TAGLIATELLE japanese scallops, blue swimmer crab, garlic, pepperoncino, white wine	30	42
SPAGHETTI ALL'ARAGOSTA half maine lobster, choice of tomato sauce or aglio olio		48
GNOCCHI potato dumpling, spanish black pig ragu, porcini, parmigiano	28	40
RISOTTO acquerello rice, morel mushrooms, parmigiano	22	34

**organic gluten free pasta available*

secondi di pesce e carne

FISH, SEAFOOD & MEAT

ORATA broiled mediterranean seabream, eggplant caponata	40
CIOPPINO half maine lobster, seasonal seafood, tomato, aromatic broth	68
TACCHINO seared turkey breast, crispy portobello, marsala cream	38
FILETTO ALLA ROSSINI grass-fed normandy tenderloin, seared foie gras, truffle sauce	68
OSSOBUCO braised dutch veal shank, tomato, pancetta, white wine, saffron risotto, gremolata	46
VITELLO ALLA MILANESE breaded milk-fed veal chop, arugula, lemon	48
POLLO ALLA CACCIATORE anxin chicken, tomato stew, onions, mushrooms, peppers, creamy polenta	38

grigliato

FROM THE HICKORY-CHARCOAL GRILL

COSTATA usda prime ribeye, porcini butter (300g)	52
CONTROFILLETTO bone-in australian stockyard short loin, 45 days dry aged (600g)	90
BISTECCA australian stockyard 200 days grain-fed porterhouse (1kg)	168
COSTOLETTE australian grass-fed pure angus, 75 days dry aged OP rib (600g)	120
MAIALE bangalow pork chop, honey mustard glaze, fennel pollen	44
AGNELLO tasmanian omega lamb ribs, honey mustard glaze, lavender	50

**all items from the grill are served with seasonal salad*

ADD ONS:

broccolini with chilli and garlic 18 | sautéed baby kale 16 | roasted potatoes 14
polenta fries with grated parmesan 14 | grilled hen of the woods mushrooms 16

dolci

SWEET ENDINGS

CRÈME BRULEE caramelised mango, coconut cream	16
CASSATTA layered tricolore of gelato, dried fruits	16
CANNOLI stuffed pastry tube with pistachio ricotta, candied orange zest	14
SOUFFLÉ chocolate, matcha, liqueur, vanilla ice cream (serves two) <i>(please allow for 30 minutes preparation from the time of order)</i>	32
AFFOGATO double espresso, hazelnut gelato	16
TARTUFO truffle infused vanilla popsicle, chocolate & hazelnut coating, gold leaf	18
TIRAMISU traditional or limoncello	16
GELATO choice of: gianduja chocolate, pistachio, yoghurt, vanilla, hazelnut	7
SORBETTO choice of: passionfruit, strawberry, lemon	7
FORMAGGIO artisanal cheese	24