

# antipasti

## SEASONAL STARTERS

### **BURRATA:**

birds eye peas, mint, prosciutto 28

seasonal tomato, fennel pollen, extra virgin olive oil 36

oscietra caviar, traditional condiments 40

### **AFFETTATI MISTI**

prosciutto, la rosa di norcia, mortadella, sopressa salami 28

### **JAMON DE BELLOTA**

joselito iberico shoulder ham (60g) 50

### **CARPACCIO**

sliced raw japanese wagyu, horseradish, fine capers, parmigiano, truffle dressing, cherry blossom vinegar 36

### **TONNATO**

slow baked pork loin, sliced and served chilled, capers, smoked eel, tuna sauce 33

### **CRUDO DI MANZO**

smoked beef tartare on roasted bone marrow, toast 36

### **GAMBERONI**

sautéed seasonal prawns, lardo, thyme, garlic 28

### **POLPO**

char-grilled spanish octopus, garlic, cherry tomato, basil, aged balsamic, extra virgin olive oil 36

### **VONGOLE ALL'ACQUA PAZZA**

sautéed seasonal clams, garlic, aromatic vegetables, white wine, fennel pollen 28

### **CESARE**

baby romaine, kale, smoked ocean trout, grated egg, parmigiano, ham crumble 28

### ADD ONS:

tomato & olive focaccia 8 | garlic bread 4 | grilled baguette 2 | grissini with olive dip 6

# zuppa

## LIQUIDS!

<b>ZUPPA DI FAVA</b> cream of fava beans, poached egg, cured ocean trout	18
<b>ZUPPA DEL GIORNO</b> soup of the day	18

# primi piatti

## PASTA & RISOTTO

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

*\*organic gluten free pasta available*

# secondi di pesce e carne

## FISH, SEAFOOD & MEAT

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

## grigliato

### FROM THE HICKORY-CHARCOAL GRILL

<b>COSTATA</b> usda prime ribeye, porcini butter (300g)	52
<b>CONTROFILLETTO</b> bone-in australian stockyard short loin, 45 days dry aged (600g)	90
<b>BISTECCA</b> australian stockyard 200 days grain-fed porterhouse (1kg)	168
<b>COSTOLETTE</b> australian grass-fed pure angus, 75 days dry aged OP rib (600g)	120
<b>MAIALE</b> bangalow pork chop, honey mustard glaze, fennel pollen	44
<b>AGNELLO</b> nz grass fed lamb rack, pistachio crust	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  
sweet bell peppers 14 | roasted king oyster mushrooms 16

# dolci

## SWEET ENDINGS

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