

WELCOME BACK!

STUZZICHINI e ASSAGGINI

Olives – marinated mixed olives <i>df/gf</i>	9.00
Arancini – with salted cod and roasted garlic mayonnaise	8.00
Panzarotti – fried dough pockets, filled with prosciutto di San Daniele, Parmigiano Reggiano, basil	8.50
Arrosticini – skewers (2)	
- pork belly, salsa verde <i>df/gf</i>	16.00
- tempura eggplant, pickled red cabbage <i>df</i>	8.00
Parmigiano Reggiano – aged Parmigiano Reggiano, Monari balsamico, grissini <i>df/gf</i>	16.00
Antipasti – a seasonal selection of cured meat and vegetables <i>df/gf</i>	21.00

CONTORNI e INSALATE

Salata misti – mixed leaves, blood orange vinaigrette <i>df/gf</i>	11.00
Patate – triple cooked chat potatoes <i>df/gf</i>	11.00
Verdi - sauteed greens, garlic, chilli and lemon <i>df/gf</i>	11.00

df – dairy free gf – gluten free
please let us know of any dietary requirements as not all ingredients are listed

All credit card transactions will incur a processing fee of 1% to 1.5% • 5% surcharge applies to groups of 8 or more • All prices include GST • 10% surcharge applies on public holidays

RISOTTERIA

made especially with organic Ferron – Vialone Nano rice (I.G.P) *gf*

Risi e bisi – (from the Veneto region), fresh peas, pancetta, shallots and parmigiano	26.00
Funghi misti – mixed seasonal mushrooms, parmigiano and aromatic herbs	28.00
Nduja – nduja, bone marrow and rosemary	26.00
Anatra – organic duck, porcini mushroom and sage	31.00
Zucca - pureed butternut pumpkin with sage, candied walnuts, goats cheese	26.00
Calamari – squid ink, San Marzano tomato, chilli and lemon	27.00

PIATTI PRINCIPALI

Gnocchi – goats cheese, pistachio, chives	26.00
Ravioli - prawn and smoked lardo, crustacean and cherry tomato bisque	33.00
Agnello – wet roasted roaring 40's lamb, with peppers and peas <i>gf</i>	34.00

DOLCI

Semifreddo – lemon semifreddo, raspberry crumble, gold leaf <i>gf</i>	15.00
Coppa di gelati misti – a selection from our artisan produced authentic Italian gelato <i>gf</i>	15.00
Tiramisu – traditional Italian layered sponge with coffee and mascarpone	15.00
Formaggi – please ask for our selection of cheese	14/20