

# MENU

## STUZZICHINI e ASSAGGINI

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| <b>Olives</b> – marinated mixed olives <i>df/gf</i>                                                             | 9.00  |
| <b>Pane</b> - herb & garlic bread, parmesan                                                                     | 9.00  |
| <b>Capesante</b> – oven baked Canadian scallop, broad bean puree, pistachio & blood orange pesto, pancetta      | 13.00 |
| <b>Arancini:</b>                                                                                                |       |
| di zucca – pumpkin, ricotta, garlic aioli                                                                       | 15.00 |
| di calamari – calamari, saffron, squid ink, carrot puree                                                        | 17.50 |
| <b>Bruschetta</b> – tomato, red onion, buffalo mozzarella                                                       | 15.00 |
| <b>Calamari ripiene</b> – stuffed calamari with chorizo bread crumbs, pepperoncini silverbeet, cannellini beans | 18.00 |

## RISOTTO

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

|                                                                                               |       |
|-----------------------------------------------------------------------------------------------|-------|
| <b>Salsicce</b> – Italian pork and fennel sausage, red and yellow peperoni <i>gf</i>          | 33.00 |
| <b>Della nonna</b> – black angus ragu, red wine, tomato, black angus jus sauce                | 32.00 |
| <b>Risi e bisi</b> – (from the Veneto region), fresh peas, prosciutto, shallots <i>gf</i>     | 26.00 |
| <b>Zucca</b> – pumpkin, tallegio, spinach                                                     | 28.00 |
| <b>Funghi misti</b> – mixed seasonal mushrooms, tartufata mushrooms, aromatic herbs <i>gf</i> | 30.00 |

## PIATTI PRINCIPALI e PASTA

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|--------------------------------------------------------------------------------------------------|-------|
| <b>Linguine marinara</b> – prawns, scallop, calamari, mussels, garlic, white wine, chilli, herbs | 36.00 |
| <b>Agnolotti</b> – duck, burnt butter sauce, sage, freshly grated pecorino cheese                | 31.00 |
| <b>Pappardelle Bolognese</b> – pork, veal, red wine, San Marzano tomato                          | 30.00 |
| <b>Anatra</b> – twice cooked half duck, asparagus, agrodolce sauce                               | 41.00 |

## CONTORNI

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|------------------------------------------------------------------------------------------------------|-------|
| <b>Ruccola</b> – rocket salad, grilled pear, pine nuts, parmigiano <i>gf</i>                         | 11.00 |
| <b>Patate</b> - Italian potatoes with roast garlic, rosemary                                         | 11.00 |
| <b>Broccolini</b> – garlic, toasted almond, olive oil                                                | 11.00 |
| <b>Carote</b> – oven baked honey glazed dutch carrots, whipped ricotta, parsley pesto, pumpkin seeds | 11.00 |

## DESSERTS

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|---------------------------------------------------------------------------|-------|
| <b>Panacotta</b> – pistacchio, chocolate crumbs, caramelized pear         | 16.00 |
| <b>Budino</b> – self saucing chocolate pudding, house made vanilla gelato | 16.00 |

*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