

# PRIMA DEL CONCERTO

## STUZZICHINI E ASSAGGINI

<b>Olives</b> - marinated Sicilian green and Linguria olives with chilli rosemary grissini	9.00
<b>Fegato d'anatra</b> - duck liver parfait, caramelised figs, hazelnuts, reduced balsamic, pickled raddish	14.00
<b>Crochette</b> - lamb croquettes, goats cheese, herbed buffalo yoghurt	16.00
<b>Funghi ripieni a la Siciliano</b> - baked mushrooms with olives, capers, anchovies and spinach puree	15.50
<b>Polpette</b> - chicken meatballs with taleggio fonduta	13.50

Sicilian blood orange dressing and pickled onions 17.00

**Caprese** - house made buffalo stracciatella, confit tomato, basil crumble 16.00

**Calamari** - pan fried baby calamari with spicey Calabrian salami 19.00

**Ostriche** - freshly shucked oysters with raspberry Select aperitif granita (3 pce) 13.00

**Uovo** - 63oC eggs, truffle potato, gardeniera, prosciutto 16.00

**Carpaccio** - campari infused watermelon with hazelnut, pecorino and balsamico 13.00

**Salmone** - slow cooked salmon, pea puree,

## RISOTTERIA

our selection of risotto, made especially with Ferron - Vialone Nano rice (I.G.P.)

<b>Risi e bisi</b> - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	26.00
<b>Rappa rossa</b> - beetroot puree, gogonzola, candied lemon zest	25.00
<b>Maiale croccante</b> - fried pork cinamon and fresh lime	28.00
<b>Funghi misti</b> - mixed seasonal mushrooms, Parmigiano and aromatic herbs	28.00
<b>Granchio</b> - spanner crab with San Marzano tomato and chilli	31.00
<b>Pollo</b> - organic chicken ragù with smoked caciocavallo cheese and fresh chilli	26.00
<b>Anatra</b> - organic duck, porcini mushroom and sage	31.00
<b>Zucca</b> - pureed butternut pumpkin with sage, candied walnuts and goats cheese	25.00
<b>Aragostella</b> - Morton Bay bug, red delicious apple	33.00
<b>Capesante</b> - scallops, black truffle and chive	26.00
<b>Salmone</b> - slow cooked salmon, yellow cherry tomato sugo	28.00

## PIATTI PRINCIPALI

<b>Spaghettoni puttanesca</b> - Napoli sugo, anchovies, capers, chilli, olives	28.00
<b>Pesce del giorno</b> - our fresh fish of the day	MP
<b>Maialino</b> - pork belly with braised cabbage	36.00
<b>Agnello</b> - glazed lamb shoulder, roast belly, Jerusalem artichokes puree	34.00
<b>Anatra arrosto</b> - Milawa organic boneless ½ duck, blood orange jus	38.00

## CONTORNI E INSALATE

**Patate** - Chat potatoes, marjoram, parmigiano 11.00

**Verdi** - sauteed greens, garlic, capers, chilli, lemon and pecorino 11.00

**Rucola** - roquette, 48 month aged Parmigiano Reggiano, pine nuts, balsamic dressing 11.00

**Lattuga** - baby cos with gogonzola dressing 11.00

**Patatine melanzane** - eggplant chips with, chervil aioli 11.00

**Panzanella** - tomato salad cucumber, red onions, sourdough, red wine vinegar 11.00