

# MENU

## STUZZICHINI

<b>Pane</b> - freshly baked bread with EVOO - chargrilled sourdough and house churned cultured butter	5.00 6.00
<b>Olives</b> - marinated mixed olives	9.00
<b>Fegato d'pollo</b> - chicken liver parfait, caramelised figs, hazelnuts, reduced balsamic, pickled red onion	14.00
<b>Crostini</b> - whipped eggplant and mozzarella	4.50 (each)
- wagyu bresaola and pumpkin purée	5.00 (each)
<b>Arancini</b> - with salted cod and agro dolce	8.00 (each)
<b>Fiore di zucchine</b> - zucchini flower with marscapone, ricotta and basil	9.00 (each)

## 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>Calamari</b> - squid ink, San Marzano tomato, chilli and lemon	29.00
<b>Manzo alla Milanese</b> - saffron risotto with braised beef	28.00
<b>Salcice</b> - spicy pork and fennel sausage ragu, basil	27.50
<b>Capesante</b> - scallops, black truffle and chive	28.00
<b>Anatra</b> - organic duck, porcini mushroom and sage	31.00
<b>Funghi misti</b> - mixed seasonal mushrooms, Parmigiano and aromatic herbs	28.00
<b>Granchio</b> - spanner crab with tomato and chilli	31.00
<b>Zucchine</b> - zucchini with aged balsamic and roasted hazelnuts	26.00
<b>Zucca</b> - pureed butternut pumpkin with sage, candied walnuts and goats cheese	26.00

## ASSAGGINI

<b>Burrata</b> - fresh burrata, marinated cherry tomato and pangrattato	19.00
<b>Calamari</b> - rice dusted shallow fried calamari, rocket, sicilian lemon	19.00
<b>Tagliere di salumi</b> - a selection of cured meats, pickles, condiments and grissini	24.00
<b>Pippies</b> - pippies and 'nduja	22.00
<b>Polpette</b> - pork and veal meatballs with a San Marazano sugo	16.00

## PASTA

made in house daily

<b>Gnocchi</b> - potato gnocchi with beetroot, candied walnuts, truffle pecorino and sorrel	27.00
<b>Tagliatelle</b> - traditional beef ragu, Parmigiano Reggiano	28.00
<b>Ravioli</b> - prawn and smoked lardo, crustacean and cherry tomato bisque	33.00

## PIATTI PRINCIPALI

<b>Bistecca</b> - grass fed porterhouse, 400g	42.00
<b>Pesce del giorno</b> - our fresh fish of the day	MP
<b>Anatra arrosto</b> - Milawa organic boneless ½ duck, cherry jus	38.00
<b>Porchetta (for 2)</b> - Roman style rolled and roasted herb filled pork belly, cabbage and fennel salad, salsa verde	75.00
<b>Agnello (for 2)</b> - oven roasted lamb shoulder with salmoriglio sauce, includes one contorni of your choosing	77.00

## CONTORNI E INSALATE

<b>Patate</b> - chat potatoes, marjoram, parmigiano	11.00
<b>Verdi</b> - sauteed greens, garlic, chilli and lemon	11.00
<b>Polenta</b> - polenta chips with pesto rosso	11.00
<b>Rucola</b> - rocket, 48 month aged Parmigiano Reggiano, candied walnuts and balsamic dressing	11.00

Please ask for our dairy/gluten-free menu

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