

MENU

STUZZICHINI

Crostini con melanzana - confit eggplant, whipped buffalo crumble, pomegranates and black truffle	7.50
Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed house made bread	14.50
Arancini - carrot arancini	8.00
Polpette - beef meatballs with parmesan and San Marzano tomato	13.50
Funghi al forno - baked swiss brown mushrooms with taleggio and hazelnuts	11.00
Ostrica - freshly shucked oysters with peach Bellini granita (3 pce)	13.00
Mortadella - grilled mortadella, with porcini mushroom and pistachio	16.00

RISOTTERIA

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

Risi e bisi - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	26.00
Tartufo - black truffle and aged Parmigiano Reggiano (24 months)	27.00
Calamari - squid ink risotto with calamari ragù	26.00
Zafferano - saffron with buffalo mozzarella + balsamic	25.00
Capesante - scallops, black truffle and chive	26.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	28.00
Granchio - spanner crab with tomato and chilli	31.00
Cervo - grilled venison, zucchini and hazelnut with reduced balsamic	27.00
Pollo - organic chicken ragù with smoked caciocavallo cheese and fresh chilli	26.00
Anatra - organic duck, porcini mushroom and sage	31.00
Salsicce - Italian pork and fennel sausage with tomato and basil	26.00

ASSAGGINI

Salumi misti - selection of cured meats, ham hock terrine and balsamic cima di rapa	24.00
Maiale - cannelloni filled with beer braised pork shoulder, with a cherry tomato Napoli sugo	17.00
Carpaccio - torched tuna belly, fried capers, mayo, smoked tomato petal and wasabi roe	16.00
Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar	16.00
Calamari - risotto filled baby calamari with garlic, chilli and rocket	15.50
Fiori di zucchini - fried zucchini flowers, roast pumpkin, peppitos & mustard fruits (2 ea)	19.00

PASTA

made in house daily

Spaghettoni - lemon spaghettoni with blue swimmer crab, basil pesto and pistachio	33.00
Ravioli - open ravioli with prawns, scallops and corn reduction	29.00
Cacio e Pepe - black pepper maccheroni with 36 month aged Parmigiano Reggiano, EVOO	26.00
Caserecce - Rosedale Ruby beef brisket with radicchio and Due Vittorie balsamic	27.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano	11.00
Verdi - sauteed seasonal greens, garlic, lemon	11.00
Rucola - roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey	11.00
Lattuga Romana - tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper	11.00
Patatine melanzane - eggplant chips with chervil aioli	11.00
Cavolfiore - heirloom cauliflower with smoked ricotta and mandarin dressing	11.00

SELEZIONE DELLO CHEF

A selection of 4 courses tailored by our kitchen crew

55.00

Due to extended number of courses, we request that the whole table orders the Selezione dello Chef menu

PIATTI PRINCIPALI

(all served with complimentary rosemary and garlic salted patate)

Bistecca - char grilled Cape Grim t-bone, 400g	45.00
Pesce del giorno - our fresh fish of the day	MP
Anatra arrosto - Milawa organic boneless ½ duck, Amarena cherry jus, sage	38.00
Porchetta - roast pork belly with horseradish cream, heirloom vegetables and blood orange jus	36.00
Pollo alla diavola - chargrilled organic chicken with chilli and buckwheat polenta	35.00