

# MENU

## STUZZICHINI

<b>Crostini con melanzana</b> - confit eggplant, whipped buffalo crumble, pomegranates and black truffle	7.50
<b>Gamberi e ceci</b> - marinated prawns and chickpea dip with garlic rubbed house made bread	14.00
<b>Arancini</b> - carrot arancini	6.00
<b>Polpette</b> - beef meatballs with parmesan and San Marzano tomato	13.00
<b>Funghi al forno</b> - baked swiss brown mushrooms with taleggio and hazelnuts	11.00
<b>Ostrica</b> - tempura oyster served with textures of corn	4.00
<b>Mortadella</b> - grilled mortadella, with porcini mushroom and pistachio	16.00

## 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	25.00
<b>Tartufo</b> - black truffle and aged Parmigiano Reggiano (24 months)	27.00
<b>Calamari</b> - squid ink risotto with calamari ragù	26.00
<b>Barbabietola</b> - beetroot and smoked caciocavallo cheese	26.00
<b>Capesante</b> - scallops, black truffle and chive	25.00
<b>Funghi misti</b> - mixed seasonal mushrooms, Parmigiano and aromatic herbs	27.50
<b>Granchio</b> - spanner crab with San Marzano tomato and chilli	30.00
<b>Cervo</b> - grilled venison, zucchini and hazelnut with reduced balsamic	27.00
<b>Pollo</b> - organic chicken ragù with smoked caciocavallo cheese and fresh chilli	26.00
<b>Anatra</b> - organic duck, porcini mushroom and sage	30.00
<b>Salsicce</b> - Italian pork and fennel sausage with tomato and basil	25.00

## ASSAGGINI

<b>Salumi misti</b> - selection of cured meats, ham hock terrine and balsamic cima di rapa	24.00
<b>Maiale</b> - crisp fried pork belly with garlic parsley mayonnaise and fresh apple	18.00
<b>Carpaccio</b> - torched tuna belly, fried capers, mayo, smoked tomato petal and wasabi roe	16.00
<b>Caprese</b> - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar	16.00
<b>Calamari</b> - risotto filled baby calamari with garlic, chilli and rocket	15.00
<b>Fiori di zucchini</b> - fried zucchini flowers, roast pumpkin, peppitos & mustard fruits (2 ea)	19.00

## PASTA

made in house daily

<b>Spaghettoni</b> - spaghettoni nero with braised fennel, organic Flinders Island Meadow honey and Milawa free range egg yolk	26.00
<b>Ravioli</b> - open ravioli with prawns, scallops and corn reduction	28.00
<b>Cacio e Pepe</b> - black pepper maccheroni with 36 month aged Parmigiano Reggiano, EVOO	26.00
<b>Caserecce</b> - Rosedale Ruby beef brisket with radicchio and Due Vittorie balsamic	27.00

## CONTORNI E INSALATE

<b>Patate</b> - Chat potatoes, marjoram, parmigiano	11.00
<b>Verdi</b> - sauteed seasonal greens, garlic, lemon	11.00
<b>Rucola</b> - roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey	11.00
<b>Lattuga Romana</b> - tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper	11.00
<b>Patatine melanzane</b> - eggplant chips with chervil aioli	11.00
<b>Radicchio</b> - with blood oranges, fennel, ricotta, salata and Sicilian oregano	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)

<b>Bistecca</b> - char grilled Cape Grim t-bone, 400g	39.00
<b>Pesce del giorno</b> - our fresh fish of the day	MP
<b>Anatra arrosto</b> - Milawa organic boneless ½ duck, Amarena cherry jus, sage	38.00
<b>Porchetta</b> - roast pork belly with horseradish cream, heirloom vegetables and blood orange jus	36.00
<b>Pollo alla diavola</b> - chargrilled organic chicken with chilli and buckwheat polenta	35.00