

PRIMA DEL CONCERTO

STUZZICHINI E ASSAGGINI

Crostini con melanzana - confit eggplant, whipped buffalo crumble, pomegranates and black truffle	7.50	Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar	16.00
Uovo affumicato - rosemary smoked eggs, tuna bottarga, Flinders Island meadow honey	14.00	Funghi al forno - baked swiss brown mushrooms with taleggio and hazelnuts	11.00
Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed house made bread	14.00	Calamari - risotto filled baby calamari with garlic, chilli and rocket	15.00
Polpette - beef meatballs with parmesan and San Marzano tomato	13.00	Aragosta - seared Moreton Bay bug, with pickled celery, apple, fennel and chilli	19.00
Salumi misti - selection of cured meats, ham hock terrine and balsamic cima di rapa	24.00	Ostrica - tempura oyster served with textures of corn (GF)	4.00
Carpaccio - torched tuna belly, fried capers, mayo, smoked tomato petal and wasabi roe	16.00	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	25.00
Tartufo - black truffle and aged Parmigiano Reggiano (24 months)	27.00
Calamari - squid ink risotto with calamari ragù (GF)	26.00
Barbabietola - beetroot and smoked caciocavallo cheese	26.00
Capesante - scallops, black truffle and chive	25.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	27.50
Granchio - spanner crab with San Marzano tomato and chilli	30.00
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	30.00
Salsicce - Italian pork and fennel sausage with tomato and basil	25.00

PIATTI PRINCIPALI

Gnocchi - with porcini mushrooms, funghi neri, truffle, walnut and whipped stracciatella cheese	26.00
Spaghettoni - spanner crab, smashed cherry tomatoes, fresh basil	33.00
Cavatelli - semolina pasta shells, organic chicken ragù, truffle	26.00
Pesce del giorno - our fresh fish of the day	MP
Saltimbocca - chicken saltimbocca with wild mushrooms, Jerusalem artichoke purée, black truffle and wilted greens	34.00

CONTORNI E INSALATE

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