

## Primi

Focaccia-Joseph First Run 2019 Olive Oil (V)	6
Chicken Liver and Vin Santo Paté-Onion Marmalade-Toast	19
Calamari: Fried loligo Squid-Aioli	22
Gamberi Napolitana: Tiger Prawn Tails-Tomato-Garlic-Parsley-Focaccia	24
Fiori Fritti: Fried Zucchini Flowers-Ricotta & Spinach Filling (V)	19
Carpaccio of Wagyu Beef: Classic Sauce-Fried Capers-Mustard Cress (GF)	24

## Piatti Per Due - Sharing Antipasto for two

Salumi: Various Cured Meats-House Made Pickles-Focaccia	36
Verdure: Caprese Salad-Marinated Vegetables-Frittata-Piedmonte Pepper- Focaccia (V)	36

## Pasta e Risotti

*Spaghetti allo Vongole-Baby Clams-Parsley-Garlic-Chilli	32
Risotto: Porcini-Field Mushroom-Parmesan (V,GF)	28
*Pappardelle Bolognese: Classic Beef and Pork Bolognese Ragu	30
Ravioli di Ricotta e Spinaci-Silver Beet-Black Pepper-Cream-Parmesan(V)	28
*Garganelli-Hand-made Pasta Tubes-Bacon-Pea-Shallot-Broad Bean-Parmesan	28
*Gluten Free Pasta available - \$3 extra	

## Secondi

Dusted Pan Fried Red Snapper Fillet-Lemon Caper Butter Sauce-Fries (GF)	38
Roast Blue Eye Trevalla-Pea Puree-Carrots (GF)	38
Saltimbocca alla Romana-veal-Prosciutto-Sage-Green Beans	38
Lombata di Manzo ai Ferri: Grilled Dry Aged Sirloin-Fries-Mushroom Sauce (GF)	40
Pollo ai Ferri: Grilled Herb & Lemon Marinated Spatchcock-Roasted Kipflers (GF)	38

## Contorni

Verdure di Stagione: Seasonal Vegetables-Lemon-Olive Oil (V,GF)	12
Insalata Mista: Rucola-Avocado-Pear-Crispy Prosciutto-Parmesan (GF)	15
Patate Arrosto: Roast Kipfler Potatoes-Rosemary-Chardonnay Vinegar-Sea Salt (V,GF)	12
Broccolini-Garlic & Chilli Crumb (V)	12

Our chef is happy to prepare a smaller portion of any of our Pastas for our young guests or please talk to us about alternative options

V - Vegetarian : GF - Gluten Free : Vegan - please ask us

Please note that a 10% service charge applies to all tables of 8 diners or more