

## Primi

Focaccia-Joseph First Run 2020 Olive Oil (V)	6
Zuppa di Funghi: Mushroom-Parmesan-White Truffle Oil-Focaccia Wafer	18
Chicken Liver and Vin Santo Paté-Onion Marmalade-Toast	19
Calamari: Fried loligo Squid-Aioli	22
Gamberi Napolitana: Tiger Prawn Tails-Tomato-Garlic-Chilli-Parsley-Focaccia	24
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
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## Pasta e Risotti

*Spaghetti con Gamberi-Tiger Prawn-Napolitana-Garlic-Chilli-Parsley	32
Risotto: Porcini-Field Mushroom-Parmesan (V,GF)	28
*Pappardelle Bolognese: Classic Beef and Pork Bolognese Ragu	30
Ravioli di Zucca: Pumpkin-Burnt Butter-Sage-Goats Cheese(V)	28
*Casarecce-Sicilian Pasta Twists-Bacon-Pea-Shallot-Broad Bean-Parmesan	28
*Gluten Free Pasta available - \$3 extra	

## Secondi

Adriatico Fish Soup-Seafood Broth-Chilli-Cod-Prawns-Calamari-Mussels-Focaccia	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 al Pesto: Marinated Chicken Breast-Cannellini Beans-Tuscan Kale-Pancetta (GF)	34

## Contorni

Insalata Mista: Rucola-Avocado-Pear-Crispy Prosciutto-Parmesan (GF)	15
Patate Arrosto: 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