

APERICENA

Chilled Green Olives (LD, LG, VG)	\$12.5
Freshly Shucked Oysters , Campari mignonette, lemon (LD, LG)	\$7ea
Cacio e Pepe Arancini (4) , pecorino, lemon aioli, cracked pepper (V)	\$20
Salt + Pepper Calamari Fritti , garlic aioli, lemon (LD, LG)	\$23.5
Octopus 'Salami' , marjoram, chilli, EVOO (LD, LG)	\$26
House Baked Focaccia , new season EVOO (LD, LGO, VG)	\$9
Smoked Caciocavallo , red pepper jam, garlic crisps (LG)	\$20

ANTIPASTI

Wagyu Carpaccio , egg yolk, horseradish + mustard crema, parmesan (LDO, LGO)	\$29
San Daniele Prosciutto , fennel jam (LD, LG)	\$26
Kingfish Crudo , citrus gel, chilli, olive oil + dill (LG, LD)	\$26
Tomato Caprese , bocconcini, black olive soil, white balsamic, crostini (LDO, LGO, V, VGO)	\$19
Fried Zucchini Flowers (3) , ricotta, chilli, honey (LG, V)	\$23
Burrata , pickled peach, pistachio, green oil (LG, V)	\$24
Grilled Prawn (2) , Ndjua oil, oregano + lemon (LG, LD)	\$24

PASTA

Saffron Squash Gnocchi , stracciatella, pine nuts + basil (LDO, LGO, V, VGO)	\$28
Fregola Vongole Contadina , Cloudy Bay Vongole, pea pesto, italian XO (LGO)	\$36
Last Night's Lasagna , bolognese, bechamel + mozzarella	\$36
Linguini al Gamberi , squid ink linguini, prawn ristretto, confit tomato (LGO, LD)	\$38
Lamb Pappardelle , lamb shoulder + tomato ragu, parmesan (LDO, LGO)	\$39
Ricotta Agnolotti , pistachio, brown butter, chilli, lemon (V)	\$29

PIZZA

Margherita , sugo, burrata, pickled green tomatoes, basil (LDO, LGO, V)	\$34
Truffle e Funghi , mushroom ragu, truffle, Reggiano (LDO, LGO, V, VGO)	\$35
Meatballs , Sugo, smoked caciocavallo, mozzarella, gremolata, rocket (LGO)	\$35
Cacio e Pepe , 4 cheeses, pepper (V)	\$29

FEED ME MENU

\$70pp

Why not leave the tough choices to us!

Experience our chef selected menu designed to share

*minimum 2 people
Whole table must participate.

Add three perfectly matched wines + our in-house Limoncello to finish.



SECONDI

Grilled Swordfish , green olive caponata, fennel (LD, LG)	\$37
Spiedini di Legume , grilled summer vegetable stack, caciocavallo, sugo, basil (LDO, LGO, V, VGO)	\$29
Pork Cotoletta , 300g on bone, insalata toscana, seeded mustard sauce	\$40
Roast Chicken , pickled raddichio, roasted grapes, shallots, gremolata (LG, LDO)	\$36
250g Steak Tagliata , pumpkin seed pesto, rocket + soft herbs (LDO, LG)	\$43
Polpette al Sugo , veal + pork polpette, gremolata, polenta, sugo, parmesan (LG)	\$36

CONTORNI

Insalata Toscana , basil, parmesan, lemon vinaigrette (LDO, LG, V, VGO)	\$15
Rocket Salad , black pepper, balsamic, parmesan (LDO, LG, V, VGO)	\$14.5
Roasted Potatoes , rosemary, garlic (LD, LG, V, VGO)	\$16
Cucumber Salad , buffalo ricotta, mandarin, salted lemon (LDO, LG, V)	\$16
Broccolini & Bottarga , charred broccolini, lemon + chilli cream (LG, VO)	\$16

DESSERTS

Tiramisu (V)	\$16
Amalfi Lemon tart (V)	\$15
Polenta Cake , poached rhubarb + ginger sorbet (LG, V)	\$15
Nougat , cherry + pistachio nougat (LG, LD, V)	\$5

V Vegetarian
 LG Low Gluten
 VG Vegan
 LD Low Dairy
 LGO Low Gluten Option
 LDO Low Dairy Option
 VO Vegetarian Option
 VGO Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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