

APERICENA

- Focaccia** new season Mount Zero EVOO (LD, V, VG) **11**
- Mount Zero Olives** (LD, LG, V, VG) **14**
- Natural Oyster (1ea)** apple, basil + celery mignonette, lemon (LD, LG) **7**
- Zucchini Flowers (3ea)** fried zucchini flower, ricotta + honey (LD, LG) **24**
- Cacio e Pepe Arancini** parmesan, lemon aioli, cracked pepper (V) **19**
- Polenta Chips (3ea)** parmesan custard (LG) **17**
- Burrata** artichoke, pine nut, agrodolce (LG, V) **25**

ANTIPASTI

- Beef Carpaccio** egg yolk, horseradish + mustard crema, parmesan (LDO, LG) **29**
- Calamari Fritti** garlic aioli, lemon (LD, LG) **25**
- Kingfish Crudo** pickled zucchini, preserved lemon, herb oil (LD, LG) **27**
- Grilled Prawns** nduja oil, oregano + lemon (LD, LG) **26**
- Wagyu Beef Salami** fennel jam, EVOO (LD, LG) **27** **NEW**
- Octopus Salami** marjoram, chilli, preserved lemon (LD, LG) **26**

PASTA

- Linguine Carbonara** smoked pancetta, parmesan (LGO) **33**
- Ricotta Agnolotti** spinach pasta, spring peas + Italian XO (VO) **32**
- Gnocchi Alla Sorrentina** baked ricotta gnocchi, gorgonzola panna, pangrattato (LDO, LGO) **32**
- Pappardelle** lamb shoulder and tomato ragu, parmesan (LDO, LGO) **39**
- Mezze Maniche** prawn, calamari, clams, yellow tomato, white wine (LD, LGO) **41**

PIZZA

- Margherita** San Marzano, basil, fior de latte (V, VGO, LGO) **30**
- Pepperonata** roast peppers, spicy nduja, basil, fior de latte (VGO, LDO, LGO) **31**
- San Daniele Prosciutto** cherry tomato, stracciatella, basil pesto (LDO, LGO, VGO) **31**
- Prawn Pizza** zucchini, basil, garlic, chilli, fior de latte (LDO, LGO) **32**

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.

\$50pp



SECONDI

- Pressed Lamb Shoulder** eggplant caponata, green olive (LD, LG) **45**
- Market Fish** caramelised onion, cucumber + fennel salad, burnt lemon (LD, LG) **40**
- Steak Tagliata** salsa verde, rocket salad, parmesan (LDO, LG) **48**
- Pan Roasted Nduja Chicken**, chickpea ragu, herb yoghurt (LDO, LGO) **38**
- Eggplant Lasagna**, sugo, mozzarella, basil, parmesan (V, LD, LG) **35**

CONTORNI

- Rocket Salad** parmesan, balsamic dressing (LDO, LG, VGO) **16**
- Caprese Salad** heirloom tomato, buffalo mozzarella (LDO, LG) **19**
- Broccolini** preserved lemon and walnut (LG, VO) **17**
- Insalata Toscana** cabbage + herb slaw, lemon, parmesan (LDO, LG, VGO) **16**
- Roast Potatoes** confit garlic (LD, LG) **16**

DESSERTS

- Nougat almond + cherry** (LD, LG) **5**
- Lemon Syrup Cake** sweet whipped ricotta, pistachio, limoncello **15**
- Tiramisu** **16**
- Millefoglie** puff pastry, white chocolate, macerated strawberries **18**

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

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies. 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.

