

APERICENA

FOCCACIA | 11 | LD, LG, V, VG

GNOCCHI FRITTO | 7ea
prosciutto, parmesan creme | LDO, V, VGO

ARANCINI | 9ea
cacio e pepe arancini, aioli | LG, V

WARM MARINATED OLIVES | 14 | LG, V

ANTIPASTI

STRACCIATELLA | 25
persimmon, focaccia, honey, black pepper

ZUCCHINI FLOWERS | 24
lemon ricotta, honey | LG, V

SPIEDINI | 22
pork & salami, peperonata | LD, LG

CARPACCIO | 29
horseradish, parmesan, egg yolk | LDO, LG

SALAMI | 18
norcia | LD, LG

PROSCUITTO | 27
san danielle 24 month | LD, LG

LONZA | 22
lonza | LD, LG

PASTA

CRAB FUSILLI | 45
blue swimmer crab, garlic, chilli, yellow tomato & pangratatto | LDO, LG

LINGUINE AL LIMONE | 33
lemon, parmesan & basil | LG, V

LAST NIGHTS LASAGNE | 38
beef bolognesa, bechamel & mozzarella | LG

AGNOLOTTI | 35
lemon ricotta, burnt butter, pistachio | LG, V

SPAGHETTI VONGOLE | 41
clams, white wine, garlic & chili | LG

LAMB PAPPERDELLE | 39
lamb shoulder ragu, hand cut pappardelle & parmesan | LDO

FRUITTI DI MARE

OCTOPUS CARPACCIO | 28
marjoram, lemon & chili oil | LD, LG

SCARLET PRAWNS | 31 (3 piece)
nduja, mandarin | LD, LG

HERVEY BAY SCALLOPS | 10ea
garlic butter pangratatto

CRUDO | 27
king fish, lemon, thyme, olive oil | LD, LG

CALAMARI FRITTI | 26
garlic aioli, lemon | LD

PIZZA

SAN DANIELLE | 32
prosciutto sugo, fior di late, basil | LDO, LGO

MARGHERITA | 30
sugo, fior di late | LDO, LGO, V

FUNGI | 30
roast mushroom, mushroom ragu, fior de late, rocket & truffle | LDO, LGO, V

SALCISSIO | 31
sugo, fior di late | LDO, LGO

FEED ME MENU
\$80pp

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

PORK COTTOLETTA | 42
grain mustard sauce, tuscan slaw & lemon | LDO

MELANZANA | 34
chickpea & salted lemon ragu, kale, chilli oil | LG, V, VG | 34

900G BISTECCA DI MANZO | 140
salsa verde, rocket & lemon | LD, LG, V

BAVETTA DI MANZO | 50
salsa verde, rocket & lemon | LD, LG

POLLO ARROSTO | 39
cabbage, grapes & tarragon | LDO, LG

MARKET FISH | 47
saffron & fennel ragu, golden tomato | LG

CONTORNI

CIME DI RAPA | 18
seasonal greens, burnt butter & smoked almonds | LD, LG, V

PATATE | 17
roast poatoes, herb oil, crispy garlic | LD, LG, V, VG

TUSCAN SLAW | 17
basil & parmesan | LDO, LG, V, VGO

ROCKET SALAD | 16
balsamic dressing & parmesan | LDO, LG, V

DESSERTS

SORBETTO | 9
amalfi lemon sorbet | LD, LG, V, VGO

CANNOLI | 9
cannoli from the carte, inclusive of toppings | V

TIRAMISU | 20
for two | V

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

A Australian Seafood **I** - Imported Seafood **M** - Mixed Seafood Origin

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.

