

SPUNTINO

[snacks served individually]

arancini di cavolfiore / 5ea V
mushroom & parmigiano / 6ea V GF
anchovy crostini / 8ea
plate of mortadella - 50g / 11 GF
deli sliced prosciutto - 50g / 16 GF
ox tongue crocchetta / 7ea

PIZZA

pizza del giorno - ask the staff for today's pizza / 28
margherita, san marzano, mozzarella, basil / 25 V
pizza 'all'aglio e tre formaggi' - garlic & cheese / 26 V
porchetta, fennel, peperoncino, fontina / 28 V*
salami, gorgonzola, burnt honey, rosemary / 28 V*
mortadella & ricotta 'calzone', san marzano / 30 V*
add: prosciutto / 9 pork sausage, nduja, salami,
mortadella, / 6 anchovies, olives, gluten free base / 5

PICCOLO

[small plates]

antipasti, salumi, formaggio, great southern olives, pickles, crostini / 40 / 60 GF*
insalata primavera, broccoli, asparagus, fava, almond, ricotta salata / 21 / 29 V GF
carota, grilled heirloom carrots, rainbow chard, orange, yoghurt / 21 / 29 V GF
gnudi di gamberi e ricotta, dumplings of shark bay prawn & ricotta, salsa rossa / 24
polpo alla griglia, grilled fremantle octopus, cannellini beans, nduja / 26 GF
bruschetta con coppa di testa, salt cured pork head, mustard, caper agrodolce / 20
carpaccio di manzo, black angus, pickled oyster mushroom, asiago / 26 GF
t.f.c, tuscan fried chicken, nduja, honey, creme fraiche / 20 GF
patatine fritte, fried potatoes, paprika, aioli / 12 V GF

..... il CAPO

CHEF'S TASTING MENU - 85 per person

6 shared courses; influenced by seasonality, local produce & signature dishes

**individual dietary requirements can be catered for*

GRANDE

[main plates]

pasta del giorno - ask the staff for today's pasta / 38
potato gnocchi, ocellini formaggio, olio santo / 36 V
spaghetti nero alle vongole, shark bay clams, garlic, chilli / 39
rigatoni alla ragu, pork & fennel ragu, san marzano tomato, parmigiana / 38
risotto alle piselli, garden peas, pistachio, lemon / 37 V GF
pesce del giorno, today's fresh fish, sicilian olives, capers, basil / MP GF
collo d'agnello, grilled dorper lamb neck, fennel, fava, mint / 46 GF
tagliata di manzo, 250g grain fed sirloin, burro all'erba, lemon / 55 GF
cotoletta di vitello, crumbed local veal on the bone, italian coleslaw, lemon / 55
bistecca alla fiorentina, smoked beef on the bone, salsa al gorgonzola
approx 800gm / allow 30 mins / 130 GF

CONTORNI

[sides]

patate al forno - roast potatoes / 8 insalata - mixed bitter leaf salad / 12 fagiolini - green beans, bagna cauda / 16

menu notes : please let our staff know of any dietary requirements when you order

GF / gluten free : V / vegetarian option : * / indicates dish can be adjusted to dietary requirement OR may not be suitable for coeliacs