# SPUNTINO

*[snacks served individually]*

oysters, freshly shucked (A) / 6.5ea

arancini al ragu / 8ea

anchovy crostini (I) / 10ea

plate of mortadella - 50g / 12 *GF*

deli sliced prosciutto - 50g / 18 *GF*

bruschetta, pigs head terrine / 14ea *GF**

# PIZZA

pizza del giorno - *ask the staff for today's pizza* / 33

pizza all'aglio e formaggi, confit garlic, fior di latte, parmesan, pecorino / 32 *V*

pizza al funghi, mixed mushrooms, tallegio, thyme 33 *V*

pizza gamberi, shark bay prawns, gremolata, chilli (A) / 36

pizza napoletana, salami, anchovies, olives / 34

pizza al ragu, pork & fennel, provolone, chilli / 34

add: prosciutto / 9 pork sausage, nduja, salami, mortadella, / 6 anchovies, olives, gluten free base / 5

# PICCOLO

*[small plates]*

house made foccaccia, great southern olive oil / 7.5 pp

antipasti, salumi, formaggio, great southern olives, pickles, crostini / 46 / 68 *GF**

insalata primavera, spring greens, grilled bread, mint, pecorino / 28 / 42 *V GF**

pomodoro insalata, heirloom tomatoes, la delizia stracciatella, olives, chilli / 28 / 42 *V GF*

capesante alla forno, roasted half shell scallops, prosciutto crumb (A) / 36 *GF**

polpo e fagioli, braised fremantle octopus, cannellini beans, nduja (A) / 34 *GF*

carpaccio di manzo, black angus, radicchio, mushroom aioli, pickled shallots / 33 *GF*

lingua di bue, chargilled ox tongue skewers, black garlic, parmesan / 32 *GF*

patatine fritte, fried potatoes, paprika, aioli / 15 *V GF*

# il CAPO

**CHEF'S TASTING MENU - 98 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* / 44

gnocchi al pomodoro, smoked tomato, ricotta, basil / 44 V

spaghetti al granchio, shark bay crab, chilli, lemon, bottarga (A) / 47

tagliatelle al ragu d'agnello, lamb shank ragu, sugo, rosemary pangrattato / 46

pappardelle anatra, wagin duck ragu, porcini / 48

risotto gamberi, shark bay prawns, saffron, bottarga / (A) 48 *GF*

pesce del giorno, today's fresh fish, fava, zucchini (A) / MP *GF*

anatra arrosto, wagin duck breast, witlof, mostarda, vincotto / 68 *GF*

tagliata di manzo, 250g grain fed sirloin, burro all'erba / 64 *GF*

coppa di maiale, grilled pork neck, kohlrabi, celeriac, apple / 58 *GF*

cotoletta di vitello, crumbed local veal on the bone, italian coleslaw / 60

bistecca alla fiorentina, smoked beef on the bone, salsa al gorgonzola
approx 800gm / allow 30 mins / 145 *GF*

# CONTORNI

*[sides]*

**patate al forno** - *roast potatoes* / 12 **insalata** - *baby gem, soft herbs* / 18 **verdure** - *green beans, lemon butter* / 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*