

SPUNTINO

[snacks served individually]

arancini - quattro formaggi,
bomba calabrese / 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

cervelli fritti / 6ea

PIZZA

pizza del giorno / *ask the staff for today's pizza* / 28

margherita, san marzano, mozzarella, basil / 25 V

pizza 'all'aglio e tre fomaggi' - garlic & cheese / 26 V

pork salsiccia, mushroom, thyme, mozzarella / 28 V*

salami, nduja, sweet tomato, montasio / 28 V*

pork & veal meatball 'calzone', provolone, san marzano / 30

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

PICCOLO

salumi, formaggio, olives, pickles, crostini / 35 / 55 GF*

fresh local fig, pickled fennel, pine nut / 21 / 29 V GF

coppa di testa bruschetta, mustard, caper agrodolce / 20

fresh vannella buffalo mozzarella, grape, pear, vincotto / 22 - 110g / 30 - 150g V GF

shark bay prawn & ricotta gnudi, salsa rossa / 24

carpaccio of 3+ wagyu beef sirloin, snowflake mushroom, parmigiano / 24 GF

smoked agnello arrosticini, anchovy, salsa verde / 22 GF

nduja fried chicken, honey, creme fraiche / 20 GF

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

pasta del giorno / *ask the staff for today's pasta*

potato gnocchi 'alla norma' eggplant, tomato, ricotta salata / 36 V

spaghetti, shark bay crab, sedano rapa, burro affumicato / 39

campanelle, ragu di agnello, san marzano tomato, olive / 38

risotto 'con zucchine' yellow squash, amaretti / 37 V GF*

market fish, 'brodo alla siciliana', heirloom tomato, capers / 45 GF

whole grilled local quail saltimbocca, raddicchio, salsa foriana / 46 GF

veal cotoletta, italian coleslaw, lemon / 49

bistecca alla fiorentina, burro pizzaiola

beef on the bone, hickory smoked - approx 600gm / allow 30 mins / 80 GF

CONTORNI

patate al forno - roast potatoes / 8 insalata - mixed bitter leaf salad / 11 fagiolini - green beans, lemon / 14

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