

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, nduja, sweet tomato, montasio / 28 V*
mortadella & ricotta 'calzone', san marzano / 30 V*
add: prosciutto / 9 pork sausage, nduja, salami,
mortadella, / 6 anchovies, olives, mushrooms, gluten free base / 5

PICCOLO

[small plates]

salumi, formaggio, olives, pickles, crostini / 35 / 55 GF*
fico - fresh local fig, pickled fennel, pine nut / 21 / 29 V GF
asparagi bianchi - local white asparagus, bozner sauce, walnut / 21 / 29 V GF
crudo - lightly seared pink scallop, celeriac, fresh apple / 24 GF
gnudi di gamberi e ricotta - dumplings of shark bay prawn & ricotta, salsa rossa / 24
bruschetta con coppa di testa - salt cured pork head, mustard, caper agrodolce / 20
t.f.c - fried chicken, nduja, honey, creme fraiche / 20 GF
arrosticini di agnello - smoked & grilled lamb skewers, anchovy, salsa verde / 22 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

[main courses]

pasta del giorno / ask the staff for today's pasta
potato gnocchi 'alla norma' - eggplant, tomato, ricotta salata / 36 V
spaghetti al granchio - shark bay crab, prawn butter, chilli / 39
campanelle di agnello - lamb ragu, san marzano tomato, olive / 38
risotto alle castagne - chestnut, signorina mushrooms, provolone / 37 V GF
pesce del giorno - today's fresh fish, 'brodo alla siciliana', heirloom tomato, capers / 45 GF
filetto di maiale - grilled pork fillet, ditalini, cavolo nero / 46 GF*
cotoletta - crumbed veal on the bone, italian coleslaw, lemon / 49
bistecca alla fiorentina, burro alla pizzaiola
smoked beef on the bone - approx 600gm / allow 30 mins / 80 GF

CONTORNI

[sides]

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