

SPUNTINO

[snacks served individually]

oysters, freshly shucked / 6.5ea
arancini al ragu / 8ea
anchovy crostini / 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 / 30
margherita, san marzano, mozzarella, basil / 27 V
pizza con patate, roast potato, smoked scamorza,
confit garlic, rosemary / 31 V
pizza gamberi, shark bay prawns, gremolata, chilli / 35
napoletana, san marzano, salami, anchovies, olives / 31 V*
pizza porchetta, san marzano, provolone, oregano, 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 / 44 / 66 GF*
pomodoro insalata, heirloom tomatoes, la delizia stracciatella, olives, chilli / 26 / 39 V GF
insalata i broccolo, charred broccoli, smoked goats curd, quinoa, pepitas / 27 / 42 V GF
gamberi alla forno, whole chargrilled skull island prawns, nduja butter / 42 GF
sardine fritte, crispy sardines, pinenuts, currants, olives / 29
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 - 96 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 / 42
gnocchi 'granchio', shark bay crab, courgette, dill, bottarga / 45
rigatoni al ragu, pork and fennel ragu / 42
pappardelle capretto, young goat, green olive, oregano, pecorino / 44
risotto con i piselli, green peas, ricotta, lemon / 42 V GF
pesce del giorno, today's fresh fish, salsa cruda / MP GF DF
anatra arrosto, wagin duck breast, blackened carrot, coriander seed, vincotto / 65 GF
tagliata di manzo, 250g grain fed sirloin, burro all'erba / 62 GF
coppa di maiale, grilled pork neck, celeriac, leek, olasagasti anchovy / 56 GF
cotoletta di vitello, crumbed local veal on the bone, italian coleslaw / 58
bistecca alla fiorentina, smoked beef on the bone, salsa al gorgonzola
approx 800gm / allow 30 mins / 140 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

all card transactions incur a 1% surcharge