

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, gluten free base / 5

PICCOLO

[small plates]

antipasti, salumi, formaggio, olives, pickles, crostini / 35 / 55 GF*
zucca arrosto, roast organic pumpkin, radicchio, red love apple / 21 / 29 V GF
carota, grilled heirloom carrots, rainbow chard, orange, yoghurt / 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, tuscan fried chicken, nduja, honey, creme fraiche / 20 GF
arrosticini di agnello, smoked & grilled lamb skewers, anchovy, salsa verde / 22 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 'alla norma', eggplant, tomato, ricotta salata / 36 V
conchiglie con le cozze, garlic mussels, dill, bottarga / 39
tagliatelle all'amatriciana, guanciale, san marzano tomato, pecorino / 38
risotto alle castagne, chestnut, signorina mushrooms, provolone / 37 V GF
pesce del giorno, today's fresh fish, guazzetto di gamberi, fennel, parsnip / MP GF
filetto di maiale, grilled pork fillet, ditalini, cavolo nero / 46 GF*
tagliata di manzo, 250g black angus short rib, burro all'erba, lemon / 42 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 verdura - seasonal vegetables / 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