

## APERITIVI

spritz with campari or aperol 14

white peach *bellini* 17

negroni '*sbagliato*' 16

## ANTIPASTI

assorted olives with sage, chilli & rosemary 8

duck liver parfait 'toscani' & red wine '*gelatina*' 16

'*millefoglie*' of straciatella di bufala, zucchini,  
& sicilian anchovy fillets 19

wood baked tomato, eggplant & basil '*parmigiana*' 18

seared sea scallops, pink peppercorns & '*bagna cauda*' 21

grass fed fillet of beef '*carpaccio*', shaved testun al barolo,  
mint salsa verde & fried baby caper 20

wood fired king prawns, chilli, garlic & '*fregola*' 21

soused south coast sardine fillets '*in saor*', orange, pine nuts  
& currants 18

## AFFETTATI

cured meats & charcuterie  
with hand rolled grissini, broad bean pesto  
& Auricchio provolone

selection of two 28 | three 38

{ leg } 36mth. *prosciutto san daniele dop* (40g)

{ beef loin } *wagyu bresaola*

{ blend } *cacciatore alla finocchiona*

{ belly } *pancetta*

{ blend } *Calabrian chilli n'duja*

## PIZZA BIANCA

prepared with extra virgin olive oil & buffalo bocconcini ~ 24

{ quattro formaggi } *gorgonzola, straciatella, reggiano,*  
*fior di latte & walnut pesto*

{ patate } *potato, rosemary, smoked 'scarmoza', pork & fennel sausage*

## PIZZA ROSSA

prepared with tomato & buffalo bocconcini ~ 24

{ diavolo } *finocchiona salami & chilli*

{ rucola } *prosciutto san daniele, rucola & reggiano*

{ margherita } *fior di latte, basil & extra virgin olive oil*

{ puttanesca } *anchovy fillets, olive, caper, oregano & reggiano*

## PASTA

*tortellini di coniglio*

rabbit tortellini, porcini & pine mushroom ragù,  
pecorino tartufato 32

*casarecce al ragù di agnello*

handmade calabrian '*casarecce*', suckling lamb,  
tomato & red wine ragù 29

*cappelletti verde con asparagi*

asparagus & buffalo milk ricotta '*cappelletti*', goat's curd,  
aged reggiano & burnt sage butter 32

*linguine al nero di seppie*

ink linguine, blue swimmer crab, sorbello tomato,  
chilli & '*panegrattato*' 34

## INSALATE

oak leaf salad 9

radicchio, pear & pecorino sardo 12

'*insalata caprese*' sorbello tomato, buffalo bocconcini & basil 18

## PIATTI DEL GIORNO

MONDAY  
*lunedì*

wood braised macleay valley  
rabbit, cotechino sausage,  
cavolo nero & black olive 36

TUESDAY  
*martedì*

'*maialino*' wood roast pillar rock  
suckling pig, bitter greens, stone fruit  
mostarda & pan juices 37

WEDNESDAY  
*mercoledì*

salt crusted rangers valley fillet of beef  
'*tagliata*', fennel, baby caper & shaved  
reggiano salad, horseradish 37

THURSDAY  
*giovedì*

wood fired spatchcock '*verde*',  
asparagus, lemon, smoked potato,  
pancetta & pan juices 36

FRIDAY  
*venerdì*

fish of the day *market price*

SATURDAY  
*sabato*

wet roast white suffolk lamb '*stracotto*'  
with broad bean, mint, pickled eschallot  
& valpolicella reduction 35

## CONTORNI

'*peperonata*' pan fried peppers & potato 9

'*piattoni*' green beans & basil pesto 10

wood baked *focaccia* 8

wood baked garlic *focaccia* 8

italian sourdough 4



## DOLCI

trio of house made *gelati* 14

tira mi su 14

warm pudding of date, almond & panettone, amaretto zabaglione 16

flourless Amedei chocolate torte, salted caramel popcorn & chocolate sorbetto 16

ligurian honey panna cotta & poached red wine pear 15

*biscotti plate - cantuccini, panforte, torrone & chocolate 'salame' 20 {for two}*

## ~ FORMAGGI ~

selection of imported italian cheeses served with dried fruits, nuts & *pane carasau*

one 17 | two 28 | three 37

*BLU di CAPRA*  
soft, rich, medium blue

LOMBARDIA, ITALIA {goat}



*TESTUN AL BAROLO*  
mixed milk, matured in nebbiolo grape must

PIEMONTE, ITALIA {cow/sheep}



*FIORE SARDO DOP*  
hard sheep's milk pecorino, lightly smoked

SARDEGNA, ITALIA {sheep}



*BRUNET*  
soft, mild goat's cheese

PIEMONTE, ITALIA {goat}



*CACIO di BOSCO TARTUFATO*  
semi hard, fragrant, earthy truffle flavours

TOSCANA, ITALIA {sheep}



*PECORINO PEPATO*  
soft cheese, mild, salty undertones & black pepper

SICILIA, ITALIA {cow}



## DESSERT WINE

{ by the glass 60ml & bottle 375ml }

2006 Umani Ronchi Maximo IGT <i>Sauvignon Blanc</i>	LE MARCHE, ITALY	18	98
2004 Felsina Vin Santo Berardegna	TOSCANA, ITALY		120
2011 Donnafugata 'Ben Rye' <i>Passito di Pantelleria</i>	SICILIA, ITALY	18	98
2013 Buglioni, Recioto della Valpolicella Classico DOC	VENETO, ITALY	24	-
1997 Chateau d'Yquem Sauternes	BORDEAUX, FRANCE		620
2007 Tenute Marchese Antinori Vin Santo 500ml	TOSCANA, ITALY	13	90

## FORTIFIED

{cheese wines by the glass 60ml}

NV Quinta de la Rosa 10yo Tawny Port	DUORO VALLEY, PORTUGAL	16
NV Campbells Merchant Prince Rare Muscat	RUTHERGLEN, VICTORIA	29
NV Clonakilla Muscat	CANBERRA DISTRICT, NSW	16
NV Sanchez Romate 'Cisneros' Pedro Ximenez	JEREZ, SPAIN	16

## TÉ AND CAFFÉ

Espresso & Ristretto	4
Caffè	5
T2: French Earl Grey, Chamomile, Peppermint, Marrakech Green Tea & English Breakfast	5
Affogato - Vanilla bean gelato, nocello & caffè	12