
Iniziare - to start

Polenta	crispy polenta fries + aioli	8/12
Pane	house-made focaccia, white balsamic + 'the good oil'	6/10
Oliva	warm marinated olives + citrus	9
Terrina	duck liver + green pepper-corn terrine, baby pickles + focaccia crisps	17
Arancini	salt cod + chive risotto balls, red capsicum vinaigrette	15
Crudo	white fish, confit cherry tomato, charred herb, squid ink + crispy capers	20
Maiale	crispy pig cheeks, thyme, fava bean, confit garlic + pecorino	19
Caprese	fresh, dry + confit tomato, basil, olive, buffalo mozzarella	20
Carpaccio	seared venison + walnut mayo, sour cherry, watercress, parmesan	22

Principale - main

Pesce	Market fish cartoccio 'in a bag' + fennel, orange, capers & buttered greens	36
Risotto	seasonal + local, ask your server	29
Pancia	roast pork belly + cauliflower, green beans, marinated courgette	34
Linguine	fresh pasta, sorrel + hazelnut pesto cream, pumpkin, courgette, cherry tom	29
Anatra	confit duck leg + orecchiette pasta, salsa verde, insalata di cavoli	34
Manzo	200g beef fillet, caramelised onion potato cake, roast mushroom, vine tomato, horseradish cream + red wine jus	37

Festa familia - feast to share

whole slow roast lamb shoulder + sides

45pp

min 4 people, please allow 30 minutes.

Per la tavola - for the table

Zucchine	charred + marinated courgette, lemon, pickled chilli	10
Patate	jersey bene potatoes + brown butter	10
Verde	green beans, salsa verde, almonds	10
Carota	roast baby carrots + preserved lemon, pistachio, basil	10
Insalata	green salad + parmigiano-reggiano, citrus vinaigrette	6/10
Fritte	fries + bloody mary ketchup, rosemary salt	10

Pizza

All pizza hand stretched, stone baked + served w Fior De Latte mozzarella

26

Margherita	san marzano sauce, buffalo mozzarella + fresh basil
Fungi	field mushroom, caramelised onion, gorgonzola + truffle oil
Autunno	free farmed pancetta, pear + gorgonzola
Salmone	hot smoked Akaroa salmon, capers, red onion + sorrel
Carne	pulled 12 hour pork shoulder, thyme, provolone, rocket + apple
Daniele	smoked san marzano sauce, prosciutto, goats curd, black olive + fresh basil
Agnello	house cured lamb prosciutto, spinach, feta, confit garlic + chilli
Stagioni	san marzano sauce + one quarter each of: mushroom, artichoke, pumpkin, kalamata olive

Finire - to finish

Tiramisu	'pick me up'	14
Soufflé	twice baked chocolate soufflé, cherry ripple ice-cream + nougatine	16
Affogato	vanilla ice cream, espresso, hazelnut liqueur + house made biscotti	15
Zabaglione	warm poached fruits + brûlée fluffy custard	16
Formaggio	daily cheese course w housemade lavosh, chutney + fresh fruit	16/24/29