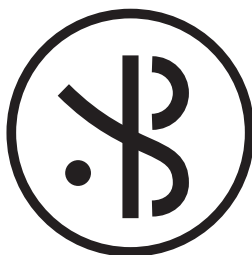


*Pasta made in house daily using Mulino Caputo Flour, Mulino Caputo Semolina & free range eggs.*

*Host: Bryce Gleeson*

*Chefs : Danielle Mills & Alessandro Fissore*



## START

Warm Italian olives	8
Grilled sourdough / roast garlic & herb butter	2.5ea
Freshly shucked Sydney Rock Oysters / cucumber & dill dressing	4ea
Buffalo mozzarella / braised bitter greens / anchovy / pane carasau	16
Capocollo / seasonal house pickles / fennel seed grissini	16
Ham hock & potato fritter / red pepper salsa / mayonnaise	4.5ea

## MAIN

Spaghetti / black mussels / garlic / tomato / fresh herbs / pangrattato	29
Rigatoni / pancetta / chilli / tomato sauce / stracciatella	27
Potato gnocchi / local Margin's mushrooms / garlic / thyme / pecorino	28
Tagliatelle / pork neck ragu / grana padano	28
Cape Grim beef cheek / mushroom puree / fresh horseradish	30

## SIDE

Mixed leaf salad / fresh herbs / chardonnay vinegar / extra virgin olive oil	8
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## DESSERT

Warm chocolate and macadamia cake / salt caramel gelato	16
Meringue / poor mans oranges / mascarpone / honey gelato	16
House made gelato & sorbet / biscotto	10
Affogato / frangelico	16

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