

CICCHETTI

{small plates from Italian and Sons}

wood fired rosemary & sea salt focaccia 8

local olives, sage, chilli & fennel 8

'suppli' polenta & blu di capra 6

duck liver 'toscani' & red wine 'gelatina' 9

zucchini flower, anchovy fillets & 'fior di latte' 8

'scarpetta' suckling lamb ragu, semolina

'gnocco alla romana' & gremolata 14

tomato, eggplant & basil 'parmigiana' 14

berkshire 'porchetta' pear mostarda, watercress,

walnut 'macco' & crackling 13

SALUMERIA

{our favourite charcuterie}

prosciutto san daniele, straciatella,

peach & basil 14

chilli n'duja & house smoked buffalo ricotta 11

fennel salamino, cippoline, broad bean

& pecorino 'macco' 12

wagyu bresaola, lemon, rocket & reggiano 12

PIZZA

{our pizza dough is naturally risen for 48 hours}

BIANCA 24

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

{patate} potato, pancetta, rosemary & brunet

ROSSA 24

{diavolo} bufala, finocchiona salami & chilli

{rucola} bufala, prosciutto san daniele & rucola

{margherita} fior di latte, basil & EVOO

{norma} bufala, eggplant, basil & ricotta

{puttanesca} bufala, anchovy, olive & caper

INSALATE

radicchio, pear & pecorino 12

'caprese' heirloom tomato, bufala & basil 18

FORMAGGI

{italian cheeses dried fruits, nuts & pane carasau}

selection of one 17 | two 28 | three 37

BLU di CAPRA
soft, rich, medium blue

LOMBARDIA {goat}



TESTUN AL BAROLO
mixed milk, matured in nebbiolo
grape must

PIEMONTE {cow, sheep}



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

SARDEGNA {sheep}



BRUNET
soft, mild goat's cheese, white
washed rind

VENETO {goat}



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

TOSCANA {cow}



ROBIOLA di PECORA
soft cheese, mild, salty
undertones, barnyard notes

PIEMONTE {sheep}



DOLCI

trio of house made *gelati* 15

caramelised lemon curd tart & clotted cream 16

flourless Amedei chocolate torte,

salted caramel popcorn & chocolate sorbet 16

tira mi su 15

GIRO PIZZA

5pm-7pm

{Thursday, Friday & Saturday}

all you can eat wood fired pizza \$20pp

no reservations

