

## CICCHETTI

{small plates from Italian and Sons}

wood fired rosemary & sea salt focaccia 8

local olives, sage, chilli & fennel 8

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

zucchini flower, anchovy fillets & 'fior di latte' 9

'scarpetta' suckling lamb ragu, semolina  
'gnocco alla romana' & gremolata 14

tomato, eggplant & basil 'parmigiana' 14

berkshire 'porchetta' pear mostarda, watercress,  
walnut & crackling 13

'arancini di riso' with ox-tail ragu alla vaccinara 7

## SALUMERIA

{our favourite charcuterie}

prosciutto san daniele, straciatella,  
peach & basil 14

chilli n'duja, eggplant 'cianfotta' & house  
smoked buffalo ricotta, bruschetta 13

fennel salamino, 'cippoline', broad bean  
& pecorino 'macco' 12

wagyu bresaola, lemon, rucola & 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

fennel 'fior di latte' gelato 6

tuscan Amedei chocolate sorbet 8

caramelised lemon curd tart & clotted cream 16

tira mi su 15

## GIRO PIZZA

5pm-7pm

{Thursday, Friday & Saturday}

all you can eat wood fired pizza \$20pp

no reservations

