

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
'scarpetta' suckling lamb ragu & semolina
'gnocco alla romana' 14
tomato, eggplant & basil 'parmigiana' 14
south coast sardine fillets 'in saor', orange pine nuts,
& currants 9
buckwheat polenta chips & fondo di gorgonzola 9
jerusalem artichoke & leek veluttata, shaved local
black truffle 24

{shaved local black truffle - additional 16}

SALUMERIA

{our favourite charcuterie}

prosciutto san daniele, date, straciatella & pane
carasau 14
chilli n'duja & house smoked buffalo ricotta 11
fennel salamino, cippoline, broad bean
& pecorino 'macco' 12
wagyu bresaola, lemon, rucola & reggiano 12

PIZZA

{our pizza dough is naturally risen for 48 hours}

BLANCA 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

