

### ANTIPASTI

#### **ANTIPASTO DI VERDURE – 19**

Mt Zero olives, zucchini frittelle, marinated peppers,  
wood roasted ricotta and eggplant

#### **MOZZARELLA DI BUFALA – 19**

Buffalo mozzarella with new season's figs, basil, mint and 12yo balsamic vinegar

#### **INSALATA DI POLPO – 21**

Shaved octopus salad with celery heart, capers, lemon, parsley and chilli

#### **PROSCIUTTO DI SAN DANIELE – 20**

Prosciutto with heirloom tomatoes and Parmigiano Reggiano

### PRIMI

#### **RAVIOLI VERDI CON BIETOLA E RICOTTA DI BUFALA – 24/38**

Swiss chard & buffalo ricotta ravioli with sage butter and parmesan

#### **SPAGHETTI CON PESTO DI BASILICO, MOZZARELLA E PROSCIUTTO – 24/38**

Fresh spaghetti with basil pesto, buffalo mozzarella and prosciutto di San Daniele

#### **TAGLIATELLE CON GAMBERI – 27/40**

Homemade tagliatelle with Crystal Bay prawns, zucchini, marjoram,  
tomato, fresh chilli, butter and lemon

#### **RISOTTO CON POMODORO, PARMIGIANO REGGIANO E BASILICO – 26/38**

Farm tomato, parmesan, green & purple basil and 25yo balsamic vinegar risotto  
(made to order 25min)

### SECONDI

#### **SAN PIETRO IN PADELLA – 37**

Pan roasted John Dory with tomato, thyme, anchovies, spinach, zucchini trifolati and Pinot Grigio

#### **COSCIA DI AGNELLO ALLA GRIGLIA – 39**

Grilled marinated leg of lamb with peperonata and olive sauce

#### **ARROSTO DI MAIALE – 38**

Rolled & roasted pork belly with green beans 'in umido' and salsa verde

#### **MANZO AI FERRI – 40**

Grilled grassfed black Angus flat iron steak with roasted beetroot,  
braised Swiss chard and horseradish creme fraiche

### CONTORNI

#### **INSALATA DI RUCOLA, LIMONE E PARMIGIANO – 10**

Farm grown rocket, lemon and parmesan salad

#### **BORLOTTI AL FORNO E PANCETTA – 12**

Baked borlotti beans and pancetta

#### **PATATE, ROSMARINO E AGLIO AL FORNO – 12**

Roasted potatoes with rosemary and garlic

#### **PATATINE FRITTE – 10**

Chips

# LA CANTINA