

antipasti

WOOD-FIRED FOCACCIA, WHIPPED GARLIC BUTTER (VO)	\$12
WARM MARINATED ITALIAN OLIVES (DF, VG, GF)	\$12
BURRATA, FIGS, VINCOTTO, CRISPY FLATBREAD, BASIL OIL (V)	\$21
ANTIPASTO MISTO (SERVES 2-3) a selection of italian cured meats, cheeses, pesto, & pickles	\$39
WATERMELON INSALATA (V)	\$20
heirloom tomatoes, stracciatella, croutons, basil	
HOUSEMADE TRUFFLE MUSHROOM ARANCINI (3) (V)	\$18
CALAMARI & ZUCCHINI FRITTI, AIOLI	\$22

pasta

gluten-free penne available add +\$5

GNOCCHI SORRENTINA, NAPOLETANA, MOZZARELLA, BASIL (V)	\$26
CRAB TAGLIOLINI, CHERRY TOMATOES, CHILLI, ZUCCHINI (DF)	\$33
LAMB RAGU PAPPARDELLE, PECORINO TOSCANO	\$32
RICOTTA RAVIOLI, TRUFFLE MUSHROOM CREAM, PARMIGIANO (V)	\$32
RIGATONI CARBONARA, GUANCIALE, PECORINO, BLACK PEPPER	\$29

secondi

PESCE ALL'ACQUA PAZZA fish of the day, tomatoes, olives, capers	\$34
300G SCOTCH FILLET TAGLIATA GRAINGE SILVER MSA grilled asparagus, salsa verde	\$44
COTOLETTA MILANESE crumbed veal schnitzel, cabbage slaw, paprika mayo	\$32
PARMIGIANA (V) eggplant, tomato, mozzarella, parmigiano reggiano	\$32
ROASTED CAULIFLOWER SALAD (V, VGO, GF) kale, lentils, cauliflower, cherry tomatoes, currants, almonds, dijon, manchego (add grilled chicken +\$6)	\$24

contorni

INSALATA DI RUCOLA (V, GF) rocket, walnuts, pear, parmigiano reggiano, balsamico	\$13
BROCCOLINI, CHILLI, GARLIC, TOASTED ALMONDS (V, VG, GF, DF)	\$14
ROASTED PATATE, ROSEMARY, GARLIC (V, VG, GF, DF)	\$12
FRIES / TRUFFLE FRIES, AIOLI (V, DFO)	\$13/17

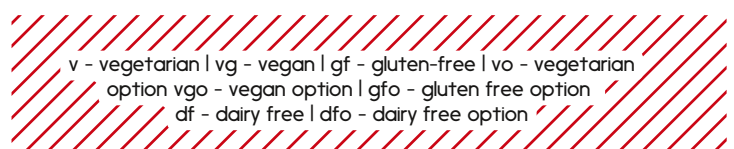
pizza

gluten-free bases available add +\$6 | add vegan cheese +\$5

BUFALA (V) tomato, buffalo mozzarella, basil	\$26
MARGHERITA (V) tomato, basil, parmigiano, fior di latte	\$22
VEGETARIANA (V) zucchini, eggplant, mushroom, ricotta, pesto genovese, fior di latte	\$27
TARTUFO (V) mushrooms, truffle manchego, parmigiano, truffle oil, fior di latte	\$28
MEAT LOVERS tomato, double smoked ham, hot sopressa, sausage, pancetta, bbq sauce, fior di latte	\$32
CAPRICCIOSA tomato, double smoked ham, mushroom, artichokes, olives, fior di latte	\$29
PROSCIUTTO tomato, prosciutto di parma, rocket, parmigiano, fior di latte	\$30
DIAVOLA 🍷 tomato, inferno salami, fior di latte	\$29
INFERNO 🍷 tomato, roasted capsicum, pepperoni, nduja, caramelised onions, fior di latte	\$29
GAMBERI tomato, garlic prawns, red onions, cherry tomatoes, basil, fior di latte	\$31
BURATELLA burrata, fior di latte, mortadella, toasted pistachio	\$32
SALSICCIA E PATATE pork sausage, smoked cheese, potatoes, fior di latte	\$28

dolce

HOUSEMADE TIRAMISU	\$16
AFFOGATO add frangelico or baileys +\$8	\$12
RASPBERRY MILLE FOGLIE	\$24
NUTELLA PIZZA, STRAWBERRIES, ICING SUGAR	\$18



v - vegetarian | vg - vegan | gf - gluten-free | vo - vegetarian
option vgo - vegan option | gfo - gluten free option
df - dairy free | dfo - dairy free option

15% surcharge applies for public holidays. 10% surcharge applies on sundays. 10% discretionary surcharge applies to groups of 10 and more.

No multiple split bills, a maximum of two credit cards accepted per table. Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

FOOD

M



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*Salt
Meats
Cheese.*
CIRCULAR QUAY