

PANE

FOCACCIA \$7PP
Baked daily 48 hour fermented dough with Joseph extra virgin olive oil
PANE ALL’AGLIO \$9
Green garlic oil

ASSAGI

OLIVES & PICKLES \$12
Marinated Mt Zero olives & pickles
OSTRICHE \$6.50EA
Freshly shucked appellation oysters, white balsamic mignonette
FIORI DI ZUCCA FRITTI \$7EA
Fried blossoms, lemon & herb, Buffalo ricotta (DFA)
SPIEDINI DI AGNELLO \$15EA
Aged lamb skewer, bagna cauda, crisp onions, caper leaf
TARTARE DI TONNO \$16EA
Yellowfin Tuna tartare, riso al salto, caper, chive, citrus & tonnato sauce
CACIO E PEPE SUPPLI \$8EA
Rice croquette,pecorino, pepper, fior di latte
CAPESANTE GRATINATE \$9EA
Choice of - Baked Hervey Bay scallop, garlic & herb butter, crumb (GFA) Baked Hervey Bay scallop, nduja & preserved lemon butter, crumb (GFA)

ANTIPASTI

AFFETTATI MISTI \$28/\$39
House selection of cured meats(3), pecorino sardo & olives
FICHI E LARDO CON MOZZARELLA DI BUFALA \$22
Fresh figs, lardo, buffalo mozzarella, rocket, 25 yr old balsamic & house mead
BURRATA \$25
Local cheese, tomato salsa Pepe di cayenna, pickled onion & basil / Add Prosciutto Di Parma \$5 / Add White Anchovy \$3
POLPO AL MATTONE \$26
Local baby octopus grilled under a brick, crema di patate, lemon, salsa verde, olive
PIZZE
RUOTA DI CARRO \$2 / GLUTEN FREE \$5/ VEGAN CHEESE \$3
*What is Ruota di Carro? Naples thin & wide pizza 14"-15"

QUEEN MARGHERITA \$26
Salsa di pomodoro, buffalo mozzarella, basil / Add prosciutto \$5/ Rucola \$2
GAMBERI E NDUJA \$32
Salsa di pomodoro, prawns, nduja, garlic creme fraiche, parsley & lemon
TARTUFO \$31
Truffle cream, local mushrooms, caramelised onion, Fior di latte / Add speck \$4 / Add sausage \$5
GORGONZOLA E FICHI \$28
Gorgonzola piccante, fontina, fresh figs, rocket & honey / Add prosciutto \$5 / Add sausage \$5 / Add speck \$4
MORTADELLA \$30
Fior di latte, mortadella, pistachio , stracciatella
DIAVOLA \$28
Fior di latte, salame piccante, salsa di pomodoro, basil, olio piccante / Add nduja \$4/ Add hot honey \$2
CAPRICCIOSA \$29
Fior di latte, salsa di pomodoro, ham, mushroom, artichoke, kalamata olive
PARMIGIANA \$27
Salsa di pomodoro, fior di latte, eggplant, ham, parmigiano, basil
SALSICCIA E PATATE \$29
Fior di latte, pork & fennel sausage, potato, rosemary, pecorino / Add Speck \$4

PASTA FATTA A MANO HAND SHAPED & CUT PASTA

MACCHERONI ALL CHITARRA CON GRANCHIO \$46
Calendula and parsley laminated dough, spanner crab, yellow tomato, lemon, parsley, crustacean oil & roe
FUSILLI AL FERRETTO CON RAGÙ DI CAPRETTO \$36
Hand shaped spiral pasta , Meredith milk-fed goat ragù, san marzano tomato pecorino, castelvetrano olive gremolata
TAGLIATELLE AL RAGÙ BIANCO \$34
White bolognese style ragu, salumi, rosemary, 36 mnth parmigiano reggiano
ANOLINI AROMI MISTI E NOCCIOLA \$33
Green pasta dough, herbs, goats cheese, spice brown butter & hazelnuts /Add pancetta \$4
TORTELLONI DELLA NONNA MODERNA \$35
Ricotta & pea filled pasta, cream, parmigiano & prosciutto cotto /Vegetarian available
RISOTTO AI PORCINI E TARTUFO \$38
Acquerello rice, porcini mushrooms, truffle & 60 mnth old parmigiana reggiano
SPAGHETTI ALLA CARBONARA \$32
Tonnarelli, guanciale, pasture fed organic egg, pecorino romano DOP, pepper

GRIGLIA

BISTECCA DEL GIORNO \$M/P
300 gm Black Angus Rib fillet MB 4+, cimi di rapa, bone marrow & confit garlic sauce
PESCE DEL GIORNO \$M/P
Coal Roasted market fish, tomato, capers, sorrel, pine nut

CONTORNI

PATATE SALE E ACETO \$15
Twice cooked kipfler potato, chardonnay vinegar, parmigiano & pepper
VERDURE LOCALE \$16
Buffalo curd, black garlic, local vegetables, coal grilled, steamed & roasted to celebrate there individual qualities
MISTICANZA INSALATA \$15
Market lettuce, lemon extra virgin olive oil orange, pecorino & walnut

DOLCI

TIRAMISU \$16
Mascarpone, coffee, hazelnut, marsala
BUDINO AL CAMELLO E NOCI \$16
Duck egg custard, queen garnet plum, walnut caramel & praline (DFA)
TORTA LIMONE \$16
Toasted Swiss meringue, lemon curd, lemon pudding & sweet pastry (GFA)
SEASONAL GELATO / SORBETTO \$13
Ask our wait staff
AFFOGATO \$15
Espresso, vanilla gelato & Liqueurs -Frangelico, Nocello, Baileys, Disaronno

Vegan? why not try our dairy free cheese alternatives made in house
Cashew curd or Macadamia mozzarella

Card Surcharge applies 1.7%
Cakeage \$4
Public Holiday surcharge \$15%
Service charge for bookings above 10 5%

*Due to the amount of flour we use in our kitchen we cannot guarantee anything is celiac/gluten free.
*Some dishes may be adapted where possible to meet dietary requirement however this may alter the profile of the dish.

