

## ANTIPASTI

<b>SYDNEY ROCK OYSTERS (GF)</b> <i>Served with a white balsamic &amp; shallot vinaigrette.</i>	7
<b>HOMEMADE CHEESE ARANCINI (V)</b> <i>With Napoletana sauce &amp; shaved 24 months Parmigiano Reggiano.</i>	26
<b>AFFETTATI SELECTION</b> <i>Prosciutto San Daniele, bresaola, mortadella &amp; salami served with grissini &amp; pickled chilli.</i>	44
<b>SICILIAN CANNOLI WITH TUNA TARTARE</b> <i>Served with tomato concasse, baby capers, spanish onion, EVOO mayonnaise, fresh chilli, chives &amp; lemon zest.</i>	32
<b>PROSCIUTTO &amp; BURRATA</b> <i>San Daniele prosciutto with fresh burrata, rocket &amp; cherry tomatoes.</i>	34
<b>FRIED CALAMARI (QLD)</b> <i>Lightly dusted and served with homemade lemon mayo.</i>	34
<b>RIBBONS OF BEETROOT (GF,V)</b> <i>Baby spinach, toasted pine nuts, fresh burrata &amp; white balsamic dressing.</i>	30
<b>HEIRLOOM TOMATO CAPRESE (GF,V)</b> <i>Buffalo mozzarella, cherry tomato, oregano &amp; basil olive oil.</i>	34



## PASTA

<b>TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS</b> <i>Handmade pasta with fresh cherry tomatoes, basil, chilli &amp; garlic.</i>	40
<b>PAPPARDELLE WITH BLUE SWIMMER CRAB</b> <i>Handmade pasta, beurre blanc, chilli, chives &amp; lemon zest.</i>	46
<b>DUCK RAGU MEZZELUNE</b> <i>Handmade ravioli, filled with slow cooked duck ragu, buffalo ricotta, with noisette butter sauce &amp; duck jus.</i>	46
<b>FETTUCCINE ALLA BOLOGNESE</b> <i>Handmade pasta, veal &amp; pork ragù with fresh basil &amp; Napoletana sauce.</i>	37
<b>GNOCCHI SORRENTINA</b> <i>Napolitana, basil &amp; buffalo mozzarella.</i>	37

## SECONDI

<b>WILD CAUGHT BARRAMUNDI (NT) (GF)</b> <i>With crispy skin, lemon butter &amp; baby caper sauce. Served with Paris mash.</i>	54
<b>VEAL PARMIGIANA</b> <i>With Napoletana sauce, provolone cheese &amp; fresh basil. Served with roasted potatoes.</i>	44
<b>SIRLOIN STEAK MARBLE 5</b> <i>Served with beef jus &amp; seasonal vegetables.</i>	54
<b>LAMB CUTLETS HERB CRUMBED (THOMAS FARM NSW)</b> <i>With pea &amp; mint sauce, served with seasonal vegetables.</i>	54
<b>SPATCHCOCK ALLA CACCIATORA (GAME FARM NSW) (GF)</b> <i>Served with porcini, champignon mushrooms, peas, capsicum, Napoletana sauce, rosemary, garlic &amp; chilli.</i>	49

## SIDES

<b>SAUTE CHAMPIGNON AND PORCINI MUSHROOMS</b>	18
<b>GRILLED BROCCOLINI (V,GF)</b> <i>With Parmigiano Reggiano gratin.</i>	18
<b>FRENCH FRIES (V,VE)</b>	16
<b>ROASTED POTATOES (V,VE)</b>	18
<b>RADICCHIO, ROCKET, PARMIGIANO &amp; FENNEL SALAD (V,GF)</b>	20
<b>MEDITERRANEAN SALAD (V,GF)</b> <i>Cucumber, Danish fetta, cherry tomatoes, black olives &amp; Spanish onion.</i>	18



### ANTIPASTI

MIXED OLIVES	9
TRADITIONAL BRUSCHETTA (2pcs) <i>Served with truss tomato, basil &amp; oregano.</i>	15

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### MAINS

GNOCCHI SORRENTINA <i>With Napoli sauce, basil &amp; Vegan mozzarella.</i>	37
VEGAN PENNE BOSCAIOLA <i>Fresh cherry tomatoes, mushrooms, basil, chilli &amp; garlic.</i>	37

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### SIDES

MEDITERRANEAN SALAD <i>Cucumber, cherry tomatoes, black olives &amp; Spanish onion.</i>	18
RADICCHIO, ROCKET & FENNEL SALAD.	20

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### DOLCI

VEGAN AFFOGATO <i>Served with vegan vanilla ice cream &amp; your choice of Amaretto or Frangelico.</i>	21
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Gluten free pasta available on request.

We strive to source all our ingredients locally using sustainable produce.

In some instances, we source products from France, Italy, Spain and Japan.

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip.

A processing fee of 0.8% - 2% is applied to all credit & debit cards.