

ANTIPASTI

SYDNEY ROCK OYSTERS (GF) 7
Served with a white balsamic & shallot vinaigrette.

HOMEMADE CHEESE ARANCINI (V) 26
With Napoletana sauce & shaved 24 months Parmigiano Reggiano.

AFFETTATI SELECTION 44
Prosciutto San Daniele, bresaola, mortadella & salami served with grissini & pickled chilli.

SICILIAN CANNOLI WITH TUNA TARTARE 32
Served with tomato concasse, baby capers, spanish onion, EVOO mayonnaise, fresh chilli, chives & lemon zest.

PROSCIUTTO & BURRATA 34
San Daniele prosciutto with fresh burrata, rocket & cherry tomatoes.

FRIED CALAMARI (QLD) 34
Lightly dusted and served with homemade lemon mayo.

RIBBONS OF BEETROOT (GF,V) 32
Baby spinach, toasted pine nuts, fresh burrata & white balsamic dressing.

HEIRLOOM TOMATO CAPRESE (GF,V) 34
Buffalo mozzarella, cherry tomato, oregano & basil olive oil.



PASTA

TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS 42
Handmade pasta with fresh cherry tomatoes, basil, chilli & garlic.

TAGLIOLINI WITH BLUE SWIMMER CRAB 46
Handmade pasta, with Bull horn sweet chili, basil and lemon juice.

DUCK RAGU MEZZELUNE 46
Handmade ravioli, filled with slow cooked duck ragu, buffalo ricotta, with noisette butter sauce & duck jus.

FETTUCCINE ALLA BOLOGNESE 38
Handmade pasta, veal & pork ragù with fresh basil & Napoletana sauce.

RIGATONI ALLA VODKA 36
Made with vodka and spicy salsa rosa. Served with stracciatella and fresh parsley.

SECONDI

WILD CAUGHT BARRAMUNDI (NT) (GF) 54
With crispy skin, lemon butter & baby caper sauce. Served with grilled asparagus.

VEAL PARMIGIANA (COWRA NSW) 46
With Napoletana sauce, provolone cheese & fresh basil. Served with roasted potatoes.

SIRLOIN STEAK FREE RANGE PASTURE FED 300g (COWRA NSW) 54
Served with beef jus & seasonal vegetables.

VEAL CUTLETS HERB CRUMBED (COWRA NSW) 54
With rocket, cherry tomatoes & shaved parmesan. Served with Paris mash.

SPATCHCOCK ALLA CACCIATORA (GAME FARM NSW) (GF) 49
Served with porcini, champignon mushrooms, peas, capsicum, Napoletana sauce, rosemary, garlic & chilli.

SIDES

GRILLED ASPARAGUS GRATIN (V,GF) 18

GRILLED BROCCOLINI GRATIN (V,GF) *With Parmigiano Reggiano gratin.* 18

FRENCH FRIES (V,VE) 16

ROASTED POTATOES (V,VE) 18

RADICCHIO, ROCKET, PARMIGIANO & FENNEL SALAD (V,GF) 20

MEDITERRANEAN SALAD (V,GF) 18

Cucumber, Danish fetta, cherry tomatoes, black olives & Spanish onion.



ANTIPASTI

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

PASTA

VEGAN RIGATONI VODKA <i>With vodka and spicy salsa rosa.</i>	37
VEGAN PENNE BOSCAIOLA <i>Fresh cherry tomatoes, mushrooms, basil, chilli & garlic.</i>	37

SIDES

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

DOLCI

VEGAN AFFOGATO <i>Served with vegan vanilla ice cream & 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.