

ENTRÉE | MAINS | SIDES | SEASONAL | DESSERT

Fennel seed Taralli

\$6

Artisan bread, with evo | al df vg

\$10

Mixed olives | df gf vg

\$9

Mushroom arancini, paprika aioli | vg

\$18

Angelachu anchovies, stracciatella, garlic bread | ps

\$27

Pork ribs, balsamic glaze & pickles | gf df

\$29

Burrata, Wagyu bresaola, rhubarb, walnut, fig balsamic | gf

\$31

Tigelle flatbread, stracchino, Parma prosciutto, watercress

\$26

ENTRÉE

MAINS

SIDES

SEASONAL

DESSERT

Spaghettoni cacio e pepe in the cheese wheel | vg al

\$33

Maccheroni, beef cheek ragout, cavolo nero

\$29

Tortelli spinach and parmigiano, burnt butter & sage | vg

\$36

Gnocchi Abruzzesi, Italian sausage, porcini mushroom, pumpkin, gorgonzola

\$41

Saffron mafaldine, Wild boar, chicory, shallot, olive crumbs

\$39

Lemon tagliolini, swimmer crab, chilli, garlic & bottarga | ps df

\$41

ENTRÉE | MAINS | **SIDES** | SEASONAL | DESSERT

Cabbage, apple, mint, currants, pecan, truffle pecorino | gf vg al

\$18

Pear & rocket, parmesan, balsamic | gf vg al

\$18

Brussels sprouts, almond, chilli oil, vin cotto, stracciatella | gf vg

\$18

ENTRÉE | MAINS | SIDES | **SEASONAL** | DESSERT

Tuna tartare, capers, golden beetroot, white balsamic, almond, sesame, baby cos | df gf ps

\$27

BBQ Octopus, chickpeas, kosho, chicory, olive crumbs | ps df gf

\$32

Half sheel scallop, eggplant, tomato chutney, chilli crumb | gf ps df

\$29

Vitello Tonnato, capers, radish, sardinian flat bread | df

\$29

Cavatelli, fresh tomato, stracciatella, olive crumbs | gf vg

\$36

Tagliatelle Paglia e Fieno, Italian sausage, porcini mushroom, pecorino

\$37

Cotechino mezzelune ravioli, fontina, beetroot, truffle pecorino

\$43

Duck Agnolotti, truffle pecorino & barolo reduction

\$49

Pumpkin cappellaci, manchego, prosciutto, kale, amaretto

\$39

Squid Ink maltagliati, mussels, balmain bugs, ventresca, fresh tomato, chilli crumbs | ps df

\$46

Fish of the day al cartoccio, broccolini, potato, cherry tomato, olives, capers | ps df gf

\$56

Lamb shoulder, parisian mash, dutch carrot, broccolini | gf

\$56

Crumbed Pork cutlet, leek, pepper, rainbow chard, heiritage carrot

\$56

Spring greens, garlic, chilli, lemon | df vg gf

\$18

ENTRÉE | MAINS | SIDES | SEASONAL | **DESSERT**

Affogato with nocello|gf

\$18

Ricotta tiramisu, nuts crumbs

\$21

Banoffee pie

\$21

Cheese platter

\$31

Limoncello cheesecake, zabaione, hazelnut & basil crumb| gf

\$21

Almond & semolina Tartlet, Pear & Visciole, Malt Gelato

\$21

Creme' caramel, cumquat, pistachio, dark chocolate| v gf df

\$21

DRINKS MENU

Cocktails | Beers | Soft drinks | Spirits | Digestif

COCKTAILS

Mojito

\$23

negroni

\$23

g&t

\$23

martini

\$23

margarita

\$23

spritz

\$23

DRINKS MENU

Cocktails | *Beers* | Soft drinks | Spirits | Digestif

BEERS

Zero alcohol beer

\$12

No alcohol sparkling & rose

\$19

Peroni

Lager crisp, refreshing, scent of hops

\$13

Menabrea

Lager herbal, zesty, malt to the finish

\$13

Nazionale

Pale ale pepper, spices, hops

\$16

DRINKS MENU

Cocktails | Beers | ***Soft drinks*** | Spirits | Digestif

SOFT DRINKS

Lemonade

\$10

Coke no sugar

\$10

Coke

\$10

Apple juice

\$10

DRINKS MENU

Cocktails | Beers | Soft drinks | *Spirits* | Digestif

SPIRITS

Whisky jj walker / nomad outland

\$18 / \$23 / \$29

Bourbon maker's mark

\$18 / \$23 / \$29

Gin london n.1 / tanqueray n10 / hendricks

\$18 / \$23 / \$29

Vodka absolut / chopin / belvedere

\$18 / \$23 / \$29

Rum havana 3yr / zacapa 23yr

\$18 / \$23 / \$29

Tequila herradura / reposado

\$18 / \$23 / \$29

DRINKS MENU

Cocktails

| Beers

| Soft drinks

| Spirits

Digestif

DIGESTIF

Limoncello, nocello, frangelico, strega

\$12

Amaro del capo, montenegro, averna, pruni, fernet
branca

\$16

Grappa selection by the glass

\$25

Barolo chinato

\$35

Bisquit & dubouche, cognac / premium whiskys

\$37

SPARKLING & CHAMPAGNE

Unlimited sparkling water \$6p / p

BTW prosecco doc, victoria, au \$19 / \$95
extra dry nv dry, hints of citrus

Radice, sparkling rose', emilia romagna, it \$19 / \$85
smooth and mild, with a well-balanced texture

Magnum, Carmina Prosecco Doc NV \$195
Veneto, IT - Extra dry , hints of citrus

Bellavista, alma brut, grand cuvee, lombardia, it \$28 / \$195
cashew character, 2 years on lees, complex medium body

Lallier, blanc de blancs, grand cru, reims, fr \$249
fruity notes of apricot and ripe peach accompanied by clear nougat and hazelnuts

Leon Launois, Cuvee Reservee Brut \$35 / \$199

Champagne, FR - Fruity notes of apricot and ripe peach and hazelnuts

Ruinart Blanc de Blanc NV \$379

Champagne, FR - Intense aromas of ripe lemon, juicy pear, or freshly picked peach. Round and enveloping on the palate

2014 Riserva Annamaria Clementi, Ca' del Bosco \$720

Franciacorta, IT - Peach, apricot, citrus, honey, soft and creamy

Krug Grand Cuvee \$799

Champagne, FR - Aromas of flowers in bloom, ripe and dried citrus fruits, as well as marzipan and gingerbread

CELLAR PICKS AND PREMIUM WINES

I MACCHERONI CELLAR PICKS (NORTH WEST ITALY)

2017 andrea scoperto, nebbiolo - piemonte, it \$189

leather, smoke, earthy, tobacco, liquorice

2019 gaja, sito moresco, barbaresco \$279

*black cherry, blackberry, spice, polished stone to the nose.
Rich and soft, leaves a fading impression of fruit and spice to
the palate*

2018 sottomano, cotta, barbaresco - piemonte, it \$269

blackcurrant, cherry, balsamic, figs

2018 manuel marinacci, barbaresco – piemonte, it \$209

*leather, dark fruits, rich fruitcake on the nose, good acidity
and tannins*

2018 massimo rivetti, barbaresco froi - piemonte, it \$209

*very dry. Full of cassis but still earthy with leather like flavours
on the palate. A bit tawny with age. Pairs well with rich cuisine*

2018 gaja, sperss, barolo – piemonte, it \$1501

*beguiling aromatics, sweet black cherry, lavender, spice and
leather give this barolo striking layers of dimension*

2015 enrico rivetto, barolo briccolina - piemonte, it \$659

biodynamic violet, rose, hay, herb, balsamic notes

2017 ghisolfi, bussia barolo - piemonte, it \$270

mature tannings, mineral, juicy, dried cranberries

2012 ghisolfi, bussia barolo - piemonte, it \$425

cedar, tobacco, oat, dried cranberries

2016 manzone, gramolere, barolo – piemonte, it \$215

*light nose of clay, roses, cherry and a little tobacco. High
tannin and medium acidity*

**2019 gabriele scaglione, passione di re, barolo -
piemonte, it** \$199

cedar, tobacco, oat, dried cranberries

I MACCHERONI CELLAR PICKS (CENTRAL ITALY & ISLANDS)

2020 gaja, ca'marcanda, promis- toscana, it \$189

velvety and mouth filling blend of merlot, shiraz and sangiovese with delicate tannins, black & red berry

2020 gaja, ca' marcanda magari, merlot cabernet franc & cabernet sauvignon blend - toscana, it \$289

is a concentrated red wine with aromas of black fruit, floral notes and spicy balsamic and mineral hints

2017 gaja, pieve santa restituta, brunello di montalcino - toscana, it \$449

silky tannins, balsamic notes, red berries and spice

2010 la rasina, brunello di montalcino - toscana, it \$499

full body with firm and chewy tannins, notes of blackberry, dark chocolate and savory

2016 la rasina, brunello di montalcino - toscana, it \$250

full body with firm and chewy tannins, notes of blackberry, dark chocolate and savory

2017 pietroso, brunello di montalcino - toscana, it \$269

forest floor, tannin, acidity, mint

2016 tenuta la fuga, brunello di montalcino riserva - toscana, it \$289

full-bodied with high acidity, polished tannins and a long finish, intense red berry aromas with leather notes on the nose and palate

2017 jurij fiore porcamerisera - toscana, it \$287

flashy chianti classico, amongst the top 10% of all wines in the world

2016 casanova di neri, pietradonice, cabernet s. - toscana, it \$359

small family production, a real gem in its kind

2007 castello di ama, merlot, l'apparita - toscana, it \$950

black cherry, blackberry, spice, polished stone to the nose. Rich and soft, leaves a fading impression of fruit and spice to the palate

2010 castello di ama, l'apparita - toscana, it \$850

2013 castello di ama, l'apparita - toscana, it \$780

2015 castello di ama, l'apparita - toscana, it \$750

2019 famiglia statella, etna rosso - sicily, it \$215

rich fragrance reminiscent of raspberry and blackberry, coffee bean, chocolate, velvety and fruity

AMARONE WINE CABINET

2019 negrar, amarone della valpolicella – veneto, it

full body and low acidity, dark ruby colour and notes of cherries, tobacco, and raspberries

\$195

2017 le salette, amarone, la marega – veneto, it

single vineyard, traditionally made

\$247

2017 giuseppe campagnola, amarone della valpolicella – veneto, it

bold, smooth tannins, notes of plums, chocolate, oak and vanilla.

\$237

2015 il fornetto, amarone classico - veneto, it

small producer, outstanding quality, the quintessential amarone

\$469

FRENCH WINES

2018 mondot, saint-emilion grand cru – bordeaux, fr

deep ruby colour, silky smooth and long finish. Black plums, anise, light oak on the nose

\$319

2012 chateau saint georges, saint-emilion grand cru – bordeaux, fr

notes of damp earth, forest floor, black cherries and black currants in its medium-bodied, spicy, masculine personality

\$369

PREMIUM WHITES

2021 selvadolce, crescendo, pigato – liguria, it \$241
mineral notes, fresh fruits, and delightful gusts of airy finishing tones

2021 gaja, ca'marcanda, vistamare – toscana, it \$229
blend of fiano, vermentino and viognier. Crisp and refreshing, notes of apricot and lemon with hints of honey

2021 gaja, rossj-bass, langhe chardonnay – piemonte, it \$359
bold and dry with medium acidity, this wine has a beautiful complexity and depth. Citrus, flowers, notes, lead to a lingering finish

BIG FORMAT (MAGNUM)

2014 nanticchia, nerello mascalese, etna rosso - sicily, it \$369
rich fragrance reminiscent of raspberry and blackberry, coffee bean, chocolate, carob, velvety, fruity, well balanced with polished tannins

2007 quintarelli, amarone - veneto, it \$3001
baked currant, rich, smoky, mineral, wild herbs and orange peel

2014 le calendre, amarone della valpolicella - veneto, it \$529
elegant, complex yet balanced. Red fruit, cherry, oak, and raisins

2015 le calendre, amarone della valpolicella - veneto, it \$489
elegant, smooth, bold. Notes of red fruit, tobacco, raspberry light vanilla

2016 le calendre, amarone della valpolicella - veneto, it \$449
bold and smooth, rich ruby colour and notes of dark fruits

2016 gabriele scaglione, langhe rosse – piemonte, it \$229
blend of nebbiolo and barbera, red ripe fruits, liquorice and leather

2014 gabriele scaglione, barolo – piemonte, it \$397
lovely fruity notes and earthy aromas accompanied by mushrooms hits. Smooth and satisfying on the palate

2012 mocali, brunello - toscana, it \$427
mint, cherry, blackcurrant, liquorice

2013 mocali, brunello - toscana, it \$397
mint, cherry, blackcurrant, liquorice

2009 cascina bruciata, barolo - piemonte, it \$557
coffee grounds, cinnamon laced plum, cigar leaf