



OSTRICHE/ OYSTERS

½ DOZ	\$24
1 DOZ	\$45
• Natural oysters	
• Chardonnay Mignonette	
• Orange segment and orange reduction	

ANTIPASTI

OLIVE MARINATE DELLA CASA (GF/DF/VG) \$12

(Four varieties of olives marinated in herbs and olive oil.)

ARANCINI AI FUNGHI 3PCS (V) \$26

(Crumbed arborio rice balls, mixed mushrooms, provolone cheese served with truffle mayonnaise.)

Add 1 pcs \$9

BATTUTA DI MANZO (TARTAR)(DF/GFO) \$28

(Grass-fed eye fillet tartar, capers, shallots, cornichons, Worcestershire, quail egg and homemade crostini.)

Add crostini \$4

CAPELANTE 3PCS (GF) \$30

(Hokkaido scallops cooked in oven with Chilli butter sauce, topped with orange zest and lemon balm herbs.)

Add 1pcs \$10

MORETON BAY BUGS \$42

(Moreton bay bugs with chilli butter, champagne, chardonnay vinegar reduction.)

Add 1pcs \$14

POLPO ALLA PUTTANESCA (GF/DF) \$30

(Sous-vide fremantle octopus (WA) with lime, chilli, parsley, peppercorn, served with puttanesca sauce and lime infused olive oil.)

GRIGLIATA DI GAMBERONI 3PCS (GF) \$40

(Grilled Mooloolaba king prawns served with nduja butter, garlic, chilli, capers, and olive oil.)

Add 1 pcs \$13

PAN FOCACCIA (DF/VG) \$20

(48 hours proofed focaccia with olive oil, confit garlic, oregano and smoked sicilian salt.)

Add mozzarella \$6

BYRON BAY BURRATA (V) \$29

(Heirloom tomatoes, basil, toasted pistachio, olive oil and balsamic.)

AFFETTATI – FROM THE SLICER

• 24 MONTHS PARMA PROSCIUTTO 30G	\$18
• MORTADELLA 30G	\$14
• WAGYU BRESAOLA 30G	\$20
• BUFFALO MOZZARELLA	\$12
• BYRON BAY BURRATA	\$14
• AFFETTATI MISTI-All three meats, 30g each	\$40
(homemade fresh bread, grilled zucchini, Cornichons and capsicum)	

INSALATA

ROCKET AND PARMESAN (GF/DFO/V) \$24

(Broad leaf rocket, pears, pine nuts, parmigiano Reggiano, olive oil, oregano and age balsamic vinegar.)

INSALATA DI CESARE (GFO/DFO) \$24

(Baby gem cos lettuce, white anchovies, crostini, dehydrated pancetta, soft boiled eggs with homemade ceasar dressing.)

BUTTER BEAN SALAD (GFO/DFO/VO) \$22

(Slow cooked butter beans, baby gem cos lettuce, pomegranate and nduja mayonnaise dressing.)

Add Grilled chicken \$10

Add 2 pcs Mooloolaba king prawns \$20

— CONTORNI —

POTATOE GRATIN (GF/V) \$13

(Dutch cream potatoes hand sliced ,layered and cooked with butter, buffalo mozzarella and Parmigiano Reggiano.)

MASHED POTATOES (GF/V) \$11

(Toolangi delight potatoes, butter and bouquet garni-infused cream.)

BROCCOLINI (GF/DFO/VO) \$13

(Broccolini cooked with nduja butter and almond flaked almonds.)

HEIRLOOM CARROT (GF/DFO/V) \$14

(Sous vide carrots, olive oil and balsamic served with Whipped mascarpone and lime zest.)

TRUFFLE CHIPS WITH TRUFFLE MAYO (GF/DFO/V) \$16

(Shoestring fries with truffle oil, parmesan cheese and oregano.)

FRESH BREAD \$7

(Home made fresh bread with olive oil and aged balsamic.)

CHIPS (GF/DF/V) \$12

(Shoestring fries with aioli sauce.)

HANDMADE PASTA (PRIMI)

(Add buffalo mozzarella \$6)
(Add burrata \$14)

SPAGHETTI CARBONARA \$75

(Share for two)(GFO)

(Fresh pasta tossed tableside in a pecorino wheel, finished with crispy pancetta, egg yolk and pepper.)
Get 1 Carbonara \$39

MAFALDINE AL POMODORO (DFO/VGO) \$35

(Cherry tomato, white wine, basil, Napoli sauce parmigiano Reggiano.)

RIGATONI LAMB RAGU (DFO/GFO) \$39

(8hrs braised lamb shoulder with, onion, carrot, celery, red wine, bouquet garni and San Marzano tomato.)

SPAGHETTI MARINARA (OLIVE/TOMATO) (GFO/DFO) \$45

(Tiger prawns, baby squid, bugs, vongole, cherry tomato, chilli and basil.)

MAFALDINE RAGU ALLA GENOVESE (GFO/DFO) \$39

(12-hours slow-cooked, oxtail and beef short ribs with onion, carrot and celery, white wine, bouquet garni.)

SPAGHETTI MORETON BAY BUGS (GFO/DFO) \$43

(Chilli, cherry tomato, white wine and lobster bisque.)

RIGATONI POSITANO (GFO/DFO) \$38

(Barramundi, baby capers, cherry tomato, chilli, dill, olive oil.)

RAVIOLI \$38

(Ricotta and spinach filled ravioli cooked with butter, sage, garlic, white wine sauce and parmigiano Reggiano.)

AGNOLOTTI \$40

(Chilli fennel sausage, cherry tomato, San Marzano Napoli sauce, whipped ricotta and parmigiano Reggiano.)

BEEF CHEEK LASAGNE \$38

(8-hour slow-cooked beef cheek ragu layered with pasta sheets, bechamel and buffalo mozzarella.)

SPAGHETTI ROCK LOBSTER \$110

(WA) 800g Lobster with cherry tomato, chilli, olives, capers, olive oil, lemon zest, and basil.

HANDMADE GNOCCHI

(Add buffalo mozzarella \$6)
(Add burrata \$14)

GNOCCHI NAPOLI BURRATA (DFO/GFO) \$40

(Cherry tomato, garlic, basil, white wine, San Marzano Napoli sauce and burrata.)

GNOCCHI FUNGHI (V/GFO) \$38

(Mixed mushrooms, thyme, garlic, white wine, touch of cream truffle oil and parmigiano.)

GNOCCHI E AGNELLO (DFO/GFO) \$45

(8hrs slow cooked lamb shank cooked with, red wine, onion, carrot, celery, napoli sauce & parmigiano.)

QUATTRO FORMAGGI (V) \$38

(Gorgonzola, provolone, buffalo mozzarella, parmigiano, fresh figs and touch of cream.)

SECONDI

VITELLO SALTIMBOCCA (GFO) \$45

(200g sous-vide veal cutlets wrapped in 24 months parma prosciutto cooked with garlic, sage, white wine and butter sauce.)

VITELLO SCALLOPINE (GFO) \$45

(200g sous-vide Veal cutlets cooked with shiitake, button and oysters mushrooms, garlic, thyme, white wine and touch of cream.)

POLLO ALLA CACCIATORA (GF/DFO) \$38

(Twice-cooked chicken keiv sous-vide and grilled served with olives, mushrooms, capsicum, chilli, cherry tomato, Napoli sauce.)

BARRAMUNDI (GF/DFO) \$36

(Pan seared Barramundi (QLD) with clams, olives, capers, cherry tomato, dill and lemon butter.)

RISOTTO AI GAMBERONI (GF) \$40

(Tiger prawns, cherry tomato, chilli, lobster bisque, lemon balm and lime infused olive oil.)

SEAFOOD PLATTER (GF/DFO) \$220

(½ dozen oysters (3 ways), Mooloolaba king prawns, 3pcs Moreton bay bugs, 3pcs Hokkaido scallops, ½ Rock lobster, Grilled Barramundi, grilled octopus, chips, salmoriglio sauce and grilled lemon.)

GRIGLIATA

BISTECCA TOMAHAWK (GF/DFO) \$165

(36 months-old hand-selected Grain fed Angus, 1.5kg, cooked to your liking and sliced at the table with 2 choice of your souce.)

FILETTO DI MANZO (GF/DFO) \$50

(200gm Angus grass-fed eye fillet cooked to your liking with 1 choice of your sauce.)

COSTATA DI MANZO (GF/DFO) \$50

(350g 120 days angus grass fed (riverine NSW) rib eye cooked to your liking with 1 choice of sauce.)

BISTECCA DI WAGYU RUMP (GF/DFO) \$49

(250g pure black angus grass-fed, (south east queens-land), cooked to your liking with your 1 choice of sauce.)

Add 1pcs Moreton bay bugs \$14

Add 1pcs Hokkaido scallops \$10

Add 1pcs Mooloolaba king prawns \$14

Add Extra Sauce

Salmoriglio	\$4	Hot English mustard	\$3
Béarnaise	\$4	Dijon mustard	\$3
Pepper	\$4	Horse radish cream	\$3
Red wine jus	\$4	Whole grain mustard	\$3

— KIDS MENU —

KIDS SET MEAL \$28

(1 soft drinks and kids gelato)

1 KIDS MEAL, IT'S ONLY A MEAL \$22

- Spaghetti sugo
- Spaghetti burro
- Chicken coteletta
- Fish and chips