

BREAD

House made focaccia bread with lemon butter	12
Gluten free bread basket	15

ANTIPASTI



Yellow fin Tuna Millefogle: puff pastry, marinated tuna, horseradish and citrus	25
Zuppa Toscana: Rustic mixed vegetable soup with Tuscan kale and toasted sour dough (G F A)	22
Brisbane Valley Quail, raisins, pancetta, pumpkin and blue berry (G F)	25
Moreton Bay Bugs and cauliflower tempura red cabbage (G F)	28
Bruschette: rustic roasted bread, chickpea puree, bruschetta tomato, mushrooms pate, white anchovies and mascarpone cheese (G F A) + 5	30
Antipasto Emiliano: Traditional cured meat, home-made pickles, Tuscan pecorino, mozzarella and puffed bread “gnocco fritto” (G F A) + 5	32

PRIMI



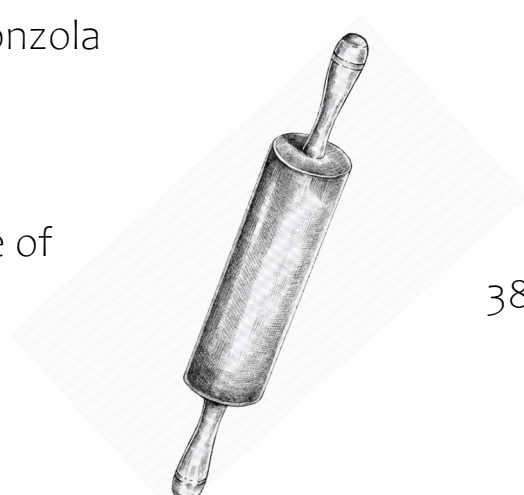
Lamb shoulder and ricotta filled cannelloni
bechamel and jus 37

Tortelli filled with potato mushrooms and truffle
on a Tuscan Pecorino DOP sauce 37

Peas gnocchi, Mooloolaba King prawns and olives
(G F A)+5 37

Pici Italian sausages, gorgonzola
and walnut 37
(G F A)+5

Pasta to share: your choice of
three pasta dish to share 38 p.p.



SECONDI

John Dory, roasted vegetables and lemon
(G F) 45

Kenilworth black angus beef cheek, mash potato
and chard 45
(G F)

Caciucco: Tuscan mixed fish stew with tomato, garlic,
olive oil and crostini bread 49
(G F A)+5

Veal Scaloppine , Marsala sauce, sweet potato croquette 48

Desserts

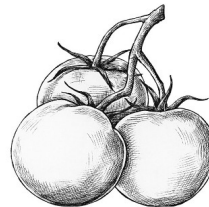
Hot chocolate	5
Tenerina: Tender chocolate tart from Ferrara, Pineapple carpaccio and green tea Gelato	15
Millefoglie: custard layered puff pastry, berries and chocolate sauce	15
Cantucci e Vinsanto: traditional almond biscotti from Prato and Vinsanto	25
Limone: White chocolate mousse with lemon centre and dark chocolate crumb (G.F.)	15
Tiramisu': mascarpone cheese cream, savoiardi biscuits and coffee	15
Coconut mousse, Passion fruit and raspberry (Vegan and Gluten Free)	15
Gelati: vanilla, chocolate and hazelnut Sorbets: raspberry, lemon and passionfruit 3 scoops	9

SIDE

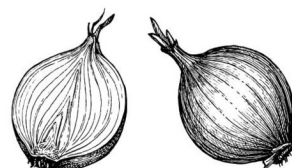


Chips with Parmesan and truffle oil (G F)	13
Roasted vegetables (G F)	10
Eggplant gratin (G F A) + 2	12
Green salad with red onion, olives and tomatoes (G F)	10
Mash potato (G F)	10
Caprese: buffalo mozzarella, tomatoes and basil emulsion (G F)	16
Chips with tomato sauce and mayonnaise (G F)	10

VEGAN



Cauliflower tempura red cabbage	25
Zuppa Toscana: Rustic mixed vegetable soup with Tuscan kale and toasted sour dough	22
Peas gnocchi, crispy tofu and cream of cashews	37
Tortelli filled with potato mushrooms and truffle	37
Fettuccine Vegan Bolognese	37
Sweet potato croquette	25
Saffron risotto with 12 years aged balsamic vinegar	35
Pici with Neapolitan sauce basil and chilli	32



ESSENTIAL

Three-step Benati experience 59 P.P.

Available for the whole table only

Yellow fin Tuna Millefogle: puff pastry, marinated tuna, horseradish and citrus

Pici Italian sausages, gorgonzola and walnut

Tenerina: Tender chocolate tart from Ferrara, Pineapple carpaccio and Fior di Latte Gelato

+wine paring 30 p. p.



VEGGIE PATCH

Plant-based seasonal harvest 75 p.p.

Available for the whole table only

Zuppa Toscana: Rustic mixed vegetable soup with Tuscan kale and toasted sour dough

Cauliflower tempura red cabbage

Peas gnocchi, crispy tofu and cream of cashews

Tortelli filled with potato mushrooms and truffle

Coconut mousse, Passion fruit and raspberry

+wine paring 55 p. p.

TERRITORIO

A celebration of Sunshine Coast finest
produce 75 p.p.

available for the whole table only

Moreton Bay Bugs and cauliflower tempura red cabbage

Brisbane Valley Quail, raisins, pancetta, pumpkin and blue berry

Peas gnocchi, Mooloolaba King prawns and olives

Kenilworth black angus beef cheek, mash potato
and chard

Tenerina: Tender chocolate tart from Ferrara,
Pineapple carpaccio and Fior di Latte Gelato

or add two dishes for \$20

Pici, Italian sausages, gorgonzola and walnut

John Dory, roasted vegetables and lemon

+wine paring 55 p. p.
or two extra glasses
for 15 p. p.



