

CONTE

FRESHLY SHUCKED SYDNEY ROCK OYSTER, NEGRONI DRESSING	7 _{each}
MARINATED OLIVES 10 SALAMINO NEGRONI	9
DAILY BAKED ROSEMARY FOCACCIA, OLIO, BALSAMICO	12
BRUSCHETTA STRACCIATELLA, SPECK, MARINATED EGGPLANT	14
BURRATA CAPRESE, HEIRLOOM TOMATOES, CROUTONS	32
BAKED TOMINO, SAGE, SMOKED PANCETTA, TRUFFLE HONEY	24
CHEESE SELECTION, with truffle honey, jam, walnuts, pears, sourdough	34
MARINATED OCTOPUS SALAD, GARLIC EMULSION	32
BLUEFIN TUNA CARPACCIO, CITRUS DRESSING, PINK PEPPERCORN	30
MORTADELLA, PROSCIUTTO DI PARMA, WAGYU BRESAOLA	46

*GF options available upon request (Gnocchi or Penne)

GNOCCHI GORGONZOLA SAUCE, RADICCHIO, WALNUTS (GF)	32
FREGOLA SARDA, SALSICCIA, FRIARIELLO, TRUFFLE OIL	36
PRAWNS PASTA IN TOMATO SAUCE, N'DUJA CRUMB	38
PAPPARDELLE LAMB RAGU', PECORINO	40
BARRAMUNDI, CARROT PUREE, ARTICHOKE CREAM, CAPERLEAVES	48
250GR WAGYU RUMP 6+, CHIPS	56
500GR RIVERINE GRASS-FED RIB-EYE ON THE BONE	90

MIXED LEAF SALAD, MUSTARD VINAIGRETTE	15
BROCCOLINI, RICOTTA PUREE', SEMI-DRIED TOMATOES	16
CHIPS, PECORINO, TRUFFLE MAYO, ORIGANO	15

A discretionary 10% service charge is added to all tables of 6+ guests Monday to Saturday and on all tables on Saturday evening.