



*Our menu is designed to share*

## *Antipasti*

Fresh Oysters with lemon, limoncello & vodka granita | 6 ea

House-made rosemary & sea salt focaccia | 8

Prosciutto di Parma | 20

Stracciatella with grilled persimmon & green olive | 21

Rocket, radicchio, shaved fennel & sliced pear | 17

Rocket, radicchio, cos lettuce, cherry tomato, black olive dressing | 17

Baby cos lettuce, crispy chickpeas, pancetta, buttermilk & parmesan | 18

Dutch carrots with sheep milk yoghurt, green olive salsa & currants | 21

Fioretto with whipped feta, burnt honey, pistachio & puffed quinoa | 23

Tuna crudo with pickled chilli, capers, radish, lemon & watercress | 33

Veal with tuna mayonnaise, pickled eschalot, crispy potato & rocket | 31

Roasted octopus with 'nduja butter, white beans, celery, & lemon | 34

## *Pasta*

Trottole with duck & pork sausage, brussel sprouts | 35

Squid ink spaghetti with blue swimmer crab, chilli & basil | 36

Paccheri with prawns, spinach, cherry tomato & shellfish butter | 36

Saffron Fettuccine with slow cooked beef ragú, & parmesan | 35

Pumpkin & Ricotta Ravioli with sage burnt butter, roasted hazelnut | 34

Ask us about our gluten free and dairy free options.

# Wood-fired Pizza

## **Amalfi**

mascarpone, prawns, garlic, chilli, lemon zest & parsley | 29

## **Prosciutto**

mozzarella, prosciutto, cherry tomato & rocket | 28

## **Vesuvio**

provolone, pancetta & semi dried tomato | 27

## **Carbonara**

garlic cream, black pepper, pancetta, egg yolk & pecorino | 26

## **Funghi**

truffle cream base with provolone, mushroom & porcini | 26

## **Salsiccia**

mozzarella, Italian sausage, broccoli, chilli | 27

## **Margherita**

tomato, mozzarella & basil | 24

## **Porchetta**

tomato, smoked mozzarella, roasted pork belly & eggplant | 31

## **Capricciosa**

tomato, mozzarella, mushroom, pancetta & black olive | 28

## **Norma**

tomato, mozzarella, eggplant, basil & ricotta salata | 26

## **Vodka**

vodka sauce, mozzarella, pepperoni, chilli | 27

## **Pesto**

mozzarella, potato, fetta, pesto Genovese, pistachio | 27

Gluten free pizza base | 7

Soy milk cheese | 3

Add Italian sausage | 5

## Secondi

- Roasted Chicken with ajo bianco, roasted pumpkin, salmorglio & almonds | 37  
Wood-fired Porchetta with grapes, radicchio, vincotto & pickled eschalot | 37  
John Dory with roasted Jerusalem artichokes, tomato butter, Pesto Genovese | 45  
Red wine braised Beef cheek with saffron & pea risotto, cavolo nero | 44

## Kids

- Bowl of fries | 12  
Fusilli with butter & Parmesan | 10  
Fusilli Napoli | 10  
Spaghetti Bolognese | 14  
Chicken Schnitzel with fries | 16  
Kids Pizza Margherita | 16  
Kids Pizza Margherita with ham | 17  
Kids Pizza Margherita with ham & pineapple | 18

## Chef Menu

- Let our chef select & serve you our seasonal specialty dishes | \$69 pp  
Must be taken by the whole table.  
Requires minimum of 2 people.