

GRILL

Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Red Wine Vinegar, Shallot 5ea
- Duck Liver Parfait, Fig Jam, Crostini 22
- Coccoli, Prosciutto San Daniele, Stracchino 28
- Swordfish Crudo, Celeriac, Finger Lime, Colatura 28
- Octopus, Nettle, Capers, Lardo, Blood Orange 30
- Cauliflower, Pecorino, Hazelnut, Pickled Onion, Profumo di Chianti 22
- Scallops, Almond, Herb Crust 28
- Calamari, Ink, Pickled Radicchio 32
- Mussels, Zucchini, Pangrattato, Nduja 28
- Pickled Tongue, Salsa Verde, Radish 18

Pasta

- Testaroli, Tuscan Pancake, Basil, Olive Oil, Parmigiano 26
- Tortelli Maremani, Spinach, Ricotta, Brown Butter 28
- Taglierini, Pipis, Pancetta, Fennel, Tomato 32
- Pici, Tuscan Sausage 28
- Pappardelle, Wild Boar Ragu 28

Secondi

- Fish, Market Price
- Swordfish, Cannellini Beans, Anchovy, Cavolo Nero 48
- Brined Milawa Chicken, Artichoke, Pancetta 48
- Rose Veal Rib, Bone Marrow, Brussels Sprouts 48

Bistecca

- O'Connor, Flat Iron, Angus 42
- Bass Straight, Porterhouse 48
- Rosedale, Hanger 38
- Cape Grim, Scotch Fillet, Angus 58
- Sher, Rump, MB 9+ Wagyu 52
- John Dee Rib, 1kg 140

Contorni

- Radicchio, Witlof, Cosberg 12
- Pepperoni 12
- Carrots, Burnt Honey, Orange, Goat's Curd 12
- Potatoes, Rosemary, Garlic 12

Dolci

Schiacciata alla Fiorentina, Blood Orange, Olive Oil Ice Cream 18

Gianduia, Honey Crunch, Pan Forte Ice Cream 18

Lemon, Short Crust, Rhubarb, Zabaglione Meringue 18

Tiramisu 18

Cheese 24

#loveitaly

GRILL

Grab your knife and fork, jump on the back of our Vespa as we take a culinary journey through Italy

TROFIE CON PESTO ALLA GENOVESE Basil, Pine Nuts, Green Beans	Liguria
BUCATINI ALL'AMATRICIANA Guanciale, Tomato, Chilli	Lazio
VITELLO TONNATO, Veal, Classic Tuna Sauce, Parmigiano	Piemonte
COTOLETTA VALDOSTANA Crumbed Veal, Fontina, Cannellini Bean	Valle d'Aosta
PESCE SPADA Sword Fish, Capers, Tomato, Oregano, Green Bean	Sicilia
CAPRETTO AL FORNO White Wine, Braised, Polenta	Campania
BOCCONOTTO DI CASTEL FRENTANO Chocolate, Almond, Cinnamon, Ricotta Ice Cream	Abruzzo
CANNOLI Ricotta, Pistachio	Sicilia
FORMAGGIO Gorgonzola, Fig	Lombardia

2017 Sensa Cera Pinot Grigio Clare Valley, South Australia

2015 Sensa Cera Sangiovese Clare Valley, South Australia

Two Courses \$40, Three Courses \$50, including a glass of wine and caffè
Available January - November, Monday – Saturday lunch