

Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Red Wine Vinegar, Shallot 5ea
- Duck Liver Parfait, Fig Jam, Crostini 25
- Baccala Fritto, Preserved Lemon, Capers 26
- Musetto, Salsa Verde, Melon 28
- Zuppa, Pappa al Pomodoro 26
- Prosciutto San Daniele, Pear, Stracchino 28
- Spice Cured Kingfish, Colatura, Orange 28
- Scampi, Butter, Garlic, Shallot 32
- Octopus, Pizzaiola, Tomato, Capers, Olives, Oregano 30
- Zucchini Flowers, Ricotta, Caponata 28
- Calamari, Ink, Pickled Radicchio 32
- Mussels, Zucchini, Pangrattato, Nduja 28

Pasta

- Testaroli, Tuscan Pancake, Basil, Olive Oil, Parmigiano 26
- Tortelli Maremmani, Spinach, Ricotta, Brown Butter 28
- Taglierini, Spanner Crab, Bottarga, Chilli, Tomato 32
- Pici, Wild Boar Ragu, Spices 30
- Pappardelle, Rabbit Ragu, White Wine, Marjoram 30

Secondi

- Whole Fish, Capers, Lemon, Grilled Witlof MP
- Swordfish, Clams, Cannellini Beans, Tomato 48
- Pollastrino Diavola, Spatchcock, Rosemary, Lemon, Chilli, Grilled Polenta 48
- Scottadito, Lamb, Rosemary, Peas, Chicory 48

Bistecca

- O'Connor, Flat Iron, Angus 45
- Grass Fed, Porterhouse 48
- Grass Fed, Scotch Fillet, Angus 58
- Sher, Rump, MB 9+ Wagyu 52
- John Dee Rib, 1kg 140

Contorni

- Radicchio, Witlof, Cosberg 12
- Peperoni, Roasted Peppers 13
- Tuscan Chopped Salad, Beans, Fennel 14
- Potatoes, Rosemary, Garlic 14

*Please speak with us regarding any dietary requirements. We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens.
A 15% surcharge applies on public holidays*

GRILL

Dolci

Tiramisu 18

Budino Nocciola, Hazelnut Pudding, Chocolate, Panforte Ice Cream 18

Terrazzo Nougat Semifreddo, Citrus 18

Schiacciata alla Fiorentina, Tuscan Sponge, Olive Oil Ice Cream 18

Gelato, Raspberry & Rosemary, Chocolate, Grains of Paradise 16

Cheese 24