

Antipasti

Mt Zero Olives, Grissini 10
Oysters, Red Wine Vinegar, Shallot 5ea
Duck Liver Parfait, Fig Jam, Crostini 25
Musetto, Salsa Verde, Melon 28
Pickled Tongue, Horseradish, Peppers, Radish 26
Kingfish Crudo, Strawberry, Sherry, Capers 28
Beetroot, Squacquerone, Walnut, Chard 24
Zucchini Flowers, Ricotta, Caponata 28
Baby Carrots, Saffron, Puffed Barley 26
Scampi, Butter, Garlic, Shallot 32
Cuttlefish, Salsa Verde, Onion, Pickled Witlof 30
Octopus, Pizzaiola, Tomato, Capers, Olives, Oregano 30
Palle Del Nonno, Cacio Cavalo, Fennel, Tomato 28

Pasta

Testaroli, Tuscan Pancake, Basil, Olive Oil, Parmigiano 26
Tortelli Maremmani, Spinach, Ricotta, Brown Butter 28
Taglierini, Vongole, Collatura, Zucchini, Brodo, Pangrattato 32
Pici, Wild Boar Ragu, Spices 30
Pappardelle, Roast Duck, Sultana, Pine Nut 30

Secondi

Whole Fish, Capers, Lemon, Tuscan Kale, Olives MP
Cod, Buttered Leeks, Mussels, Fish Brodo 48
Pollastrino Diavola, Spatchcock, Rosemary, Lemon, Chilli, Grilled Polenta 48
Lamb Rump, Eggplant, Radicchio 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

Panzanella, Tomato, Basil, Bread 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

Dolci

Tiramisu 18

Crostata, Mascarpone, Fig, Honey, Pine Nut 18

Almond Semifreddo, Mulberry, Marsala Zabaglione 18

Chocolate Terrine, Caramel, Banana Ice Cream 18

Gelato, Hazelnut, Ricotta, Strawberry 16

Cheese 24

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Sicilia Edition

FETTUCINE AL PESTO TRAPANESE

Tomato, Garlic, Almond

SARDE BECCAFICO

Sardines, Pine Nut, Crumbs

ARANCINI

Rice, Peas, Ragu, Mozzarella

SEPPIE

Grilled Cuttlefish, Caponata

SALSICCIA CONDITA

Caciocavallo, Oregano, Peppers

POLLO AGRODOLCE

Spatchcock, Endive

CASSATA SICILIANA

Ricotta, Candied Fruit

SEMIFREDDO

Almond, Berries

CANNOLI AL GELATO

Pistachio, Chocolate

Two Courses \$40, Three Courses \$50, includes a glass of wine and coffee

NV Pizzini 'Fresco' Arneis Blend, King Valley, VIC

NV Pizzini 'Fresco' Sangiovese Blend, King Valley, Vic

Available January - November, Monday – Saturday lunch.

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