

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, Perfumo 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

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#loveitaly

Puglia

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

SPAGHETTINI
Zucchini, Ricotta

PESCE SPADA PIZZAIOLA
Swordfish, Tomato, Olives

ZEPPOLE DI SAN GIUSEPPE
Doughnuts, Grains of Paradise Ice Cream

Caffè e Biscotti

Two Courses \$40, Three Courses \$50
Including a Glass of Sommelier Selected White or Red Wine
Available January - November, Monday - Saturday lunch