

Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Red Wine Vinegar, Shallot 5ea
- Duck Liver Parfait, Fig Jam, Crostini 25
- Coccoli, Prosciutto San Daniele, Stracchino 28
- Spice Cured Kingfish, Colatura, Pickled Strawberry 28
- Octopus, Pizzaiola, Tomato, Capers, Olives, Oregano 30
- Eggplant, Pecorino, Perfumo di Chianti, Black Garlic 22
- Calamari, Ink, Pickled Radicchio 32
- Mussels, Zucchini, Pangrattato, Nduja 28
- Piadina, Oxtail, Pickled Shallot, Parsley 20

Pasta

- Testaroli, Tuscan Pancake, Basil, Olive Oil, Parmigiano 26
- Tortelli Maremmani, Spinach, Ricotta, Brown Butter 28
- Taglierini, Prawn, Bottarga, Chilli, Tomato 32
- Pici, Tuscan Sausage 30
- Pappardelle, Wild Boar Ragu 30

Secondi

- Fish, Market Price
- Swordfish, Cannellini Beans, Anchovy, Cavolo Nero 48
- Brined Milawa Chicken, Shallot, Peas 48
- Rose Veal Rib, Escarole 48

Bistecca

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

Contorni

- Radicchio, Witlof, Cosberg 12
- Peperoni, Roasted Peppers 13
- Panzanella, Tomato, Basil, Bread 14
- Potatoes, Rosemary, Garlic 14

Dolci

Schiacciata alla Fiorentina, Cherries, Olive Oil Ice Cream 18

Gianduia, Honey Crunch, Pan Forte Ice Cream 18

Lemon, Short Crust, Strawberry, Zabaglione Meringue 18

Tiramisu 18

Cheese 24

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.

#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