

Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Red Wine Vinegar, Shallot 5ea
- Duck Liver Parfait, Fig Jam, Crostini 25
- Baccala, Flat Bread, Olive Oil, Bottarga, Dill 26
- Zuppa, Farro, Borlotti 26
- Prosciutto San Daniele, Pear, Stracchino 28
- Spice Cured Kingfish, Colatura, Grapefruit 28
- Scampi, Minutina, Butter, Garlic, Shallot 32
- Octopus, Pizzaiola, Tomato, Capers, Olives, Oregano 30
- Pine Mushroom, Pecorino, Lovage, Crumble 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, Tuscan Sausage 30
- Pappardelle, Wild Boar Ragu 30

Secondi

- Whole Fish, Capers, Lemon, Fennel, Verjuice, Walnut MP
- Swordfish, Cime di Rapa 48
- Pollastrino Diavola, Spatchcock, Rosemary, Lemon, Chilli, Grilled Polenta 48
- Rose Veal Rib, Escarole 48

Bistecca

- O'Connor, Flat Iron, Angus 45
- Hopkins River, 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
- Tuscan Bean Salad 14
- Potatoes, Rosemary, Garlic 14

Dolci

Necci, Chestnut Flower Honey, Buffalo Milk Ricotta 18

Terrazzo Nougat Semifreddo 18

Tuscan Apple Cake, Cinnamon Gelato 18

Gianduia, Honey Crunch, Pan Forte Ice Cream 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.

Love Italy

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

RISOTTO AL NERO DI SEPPIA Cuttlefish, Ink	Veneto
VITELLO TONNATO Veal, Tuna Sauce	Piemonte
INSALATA DI NERVETTI Borlotti Bean, Beef Tendons, Parsley, Red Onion	Toscana
SALTIMBOCCA ALA ROMANA Veal, Prosciutto, Sage, Semolina Gnocchi	Lazio
PESCE ALLA LIVORNESE Fish, Tomato, Onion	Toscana
AGNELLO BRASATO Flinders Island Lamb, White Wine, Peppers, Polenta	Abruzzo
BUDINO DI RISO FRITTO Rice Pudding, Orange Flower Honey, Vanilla Ice-Cream	Abruzzo
BONET Caramel Custard	Piemonte
FORMAGGIO Gorgonzola, Quince	Lombardia

2018 Sensa Cera Pinot Grigio Clare Valley, South Australia

2017 Sensa Cera Sangiovese Clare Valley, South Australia

Available January - November, Monday – Saturday lunch.

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