

## 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

<b>BAGNA CÀUDA</b> Radishes, Fennel, Anchovy	Piemonte
<b>GNUDI</b> Ricotta, Spinach, Butter, Parmigiano	Toscana
<b>LAGANE E CICCARI</b> Pasta, Chickpeas	Calabria
<b>CARBONADA CON POLENTA</b> Braised Beef, Red Wine, Polenta	Valle d'Aosta
<b>PILAU</b> Flinders Island Lamb, White Wine, Aromats, Fregola	Sardegna
<b>MELANZANE RIPIENE</b> Eggplant, Pecorino, Tomato, Mint	Puglia
<b>STRUDEL</b> Apple, Sultanas, Vanilla Ice Cream	Trentino-Alto Adige
<b>CANNOLI</b> Ricotta, Citrus, Pistachio	Sicilia
<b>TORTA DI PERA</b> Chocolate and Pear Tart	Emilia-Romagna

**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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