

Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Red Wine Vinegar, Shallot 5ea
- Duck Liver Parfait, Fig Jam, Crostini 25
- Baccala Fritto, Preserved Lemon, Capers 26
- Musetto, Salsa Verde, Melon 28
- Zuppa, Pappa al Pomodoro 26
- Prosciutto San Daniele, Pear, Stracchino 28
- Spice Cured Kingfish, Colatura, Orange 28
- Scampi, Butter, Garlic, Shallot 32
- Octopus, Pizzaiola, Tomato, Capers, Olives, Oregano 30
- Zucchini Flowers, Ricotta, Caponata 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, Wild Boar Ragu, Spices 30
- Pappardelle, Rabbit Ragu, White Wine, Marjoram 30

Secondi

- Whole Fish, Capers, Lemon, Grilled Witlof MP
- Swordfish, Clams, Cannellini Beans, Tomato 48
- Pollastrino Diavola, Spatchcock, Rosemary, Lemon, Chilli, Grilled Polenta 48
- Scottadito, Lamb, Rosemary, Peas, Chicory 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

- Radicchio, Witlof, Cosberg 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*

GRILL

Dolci

Tiramisu 18

Budino Nocciola, Hazelnut Pudding, Chocolate, Panforte Ice Cream 18

Terrazzo Nougat Semifreddo, Citrus 18

Schiacciata alla Fiorentina, Tuscan Sponge, Olive Oil Ice Cream 18

Gelato, Raspberry & Rosemary, Chocolate, Grains of Paradise 16

Cheese 24

LOVE ITALY
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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