



SALUMI

Prosciutto di Parma	11.00
Sopressa	10.00
Wagyu Bresaola	11.00
Choose two served with Stone Baked Bread	26.00

ANTIPASTI

Pane al Forno <i>Stone baked bread</i>	10.00
Calamari <i>Garlic dusted squid, zucchini ribbon, black garlic aioli</i>	16.00
Grilled Octopus <i>Chorizo, salsa verde, olives, broad beans</i>	20.00
Yellowfin Tuna <i>Sesame crust, pickled cucumber, horseradish, artichoke</i>	17.00
Bruschetta <i>Tomato & eggplant caponata, macadamia, truffle, ciabatta</i>	14.00
Crisp Zucchini Flower <i>Local ricotta, lemon, thyme, oregano, romesco</i>	6.00 ea
Pork & Veal Meatballs <i>Tomato sugo, fennel, grilled bread</i>	16.00

PIZZA

Our pizzas are made with san marzano tomato, fior di latte and finished on a stone based oven, Napoli style

Margherita <i>Tomato passata, basil, pecorino, mozzarella</i>	18.00
Prosciutto di Parma <i>Parma, fior di latte, wild rocket</i>	23.00
Spicy Salami <i>Spicy salami, tomato, ricotta, oregano</i>	22.00
Funghi <i>Forest mushroom, fior di latte, hazelnuts, sage</i>	21.00

PASTA

Spaghetti <i>Blue swimmer crab, clams, tomato, garlic, lemon</i>	30.00
Our Bolognese <i>Duck ragù, chorizo, pappardelle</i>	28.00
Pumpkin Ravioli <i>Pumpkin, peas, kale, ricotta, olive oil, walnut pangritata</i>	27.00
House Made Parmesan Gnocchi <i>Glazed pear, walnuts, gorgonzola, lemon thyme</i>	27.00
House Made Lasagne <i>Beef, béchamel, grana padano</i>	27.00

LARGE

Veal Osso Bucco <i>White polenta, lemon, garlic</i>	34.00
Chicken Saltimbocco <i>Duck fat potato, spinach, pancetta, fior di latte</i>	32.00
Our Parmigiana <i>Roasted tomato sugo, buffalo mozzarella, basil, fries</i>	28.00
Roasted Suckling Pork <i>Stuffing, caponata, crackle, pan jus</i>	36.00

GRILL

Steaks are served with garlic butter, parmesan & polenta crumbed onion rings

200g Chargrilled Eye Fillet <i>Little Creek Cattle Co, Yarra Valley</i>	43.00
350g New York Striploin <i>Bone in, 30 days house aged Little Creek Cattle Co, Yarra Valley</i>	39.00
Pan Seared Local Snapper <i>Fennel, golden raisins, lemon</i>	33.00

SIDES

9.00 ea

Skinny Fries, truffle oil, parmesan
Polenta Chips, garlic aioli
Wood Roasted Mushrooms, garlic, thyme
Seasonal Vegetables, olive oil, pink salt
Brussel Sprouts, prosciutto di parma, sage, romesco
Rocket, pear, pine nut, golden raisin, pecorino
Panzanella Salad, buffalo mozzarella, tomato, aged balsamic

DESSERT

Tiramisu	15.00
Baked Ricotta Cheesecake <i>Strawberry, rhubarb, pistachio</i>	15.00
Trio of Cannoli <i>Italian custard Sicilian ricotta Nutella</i>	12.00 or \$4.00 ea
Chocolate Fondant <i>Blood orange gelato</i>	15.00
Crème Brulee <i>Peach, mango gelato, chocolate, almond biscotti</i>	15.00
Ice Cream Sandwich <i>Vanilla, Chocolate, Strawberry, Wafer Biscuits</i>	9.00
Cheese Selection <i>Selection of local & Italian cheese, quince, Italian crispbread, truffle honey, pear</i>	20.00

