

**ASSAGGI**

Plates designed to be shared

Marinated Italian regional olives, grissini	8,00
Tin of Italian anchovies, grilled ciabatta	8,00
Spicy Calabrian nduja, cornichons, crostini	8,00
Arancini of roasted pumpkin, smoked scamorza cheese & rosemary (2)	9,00
Soft shell crab slider, slaw, sriracha mayo, brioche bun	8,00
Beef mince cigar, mustard fruit, pinenuts, filo pastry	9,00
House made duck, fig & pistachio sausage (2)	9,00
QLD king prawn, grilled, chilli-lime dressing	9,00
Tempura fried zucchini flower filled with goats cheese & green olive	8,00
Chargrilled lamb cutlet, lemon	8,00
Fried polenta chips, pecorino, garlic aioli	9,00
Seafood pie of prawn, scallop & salmon, saffron-lemon aioli	9,00

**PRIMI PIATTI**

Salt & pepper calamari, lightly fried, crisp fennel, cucumber, iceberg salad, basil aioli	24,00
'Antipasto della Casa' a selection of cured meats, fresh cheese & marinated vegetables	24,00
Poached beef carpaccio, celeriac remoulade, salsa verde, shaved egg yolk	22,00
'Calamari ripieni' whole calamari stuffed with king prawn meat & herbs, sugo	24,00
'Winter salad' beetroot, farro, green beans, candied walnut, zucchini flowers, fresh ricotta (can be made vegan)	22,00

Can't decide?

Allow our friendly waiters to organise the entrees for you!

**PASTA e RISOTTI**

Gluten free pasta available

'Frutti di mare in bianco' spaghettini with an assortment of seafood, virgin olive oil, white wine, garlic, mild chilli, roquette	36,00
Pappadelle with prawn & lobster meat, cherry tomato, lobster bisque	38,00
Ravioli of fresh ricotta, napoli sauce, gratinated fior di latte cheese (v)	32,00
'Gnocchi quattro formaggi' gorgonzola, asiago, bocconcini & parmigiano in a cream sauce, baked with zucchini ribbons, caramelised leeks (v)	32,00
House made gnocchi with rabbit & porcini mushroom ragu, pecorino cheese	34,00
Paccheri pasta, WA scampi, rich crustacean & tomato bisque	36,00
Tortellini of veal & caramelised onion, crispy prosciutto, creamy parmesan & nutmeg sauce	32,00
Risotto 'Milanese' braised osso bucco, green pea & saffron	32,00

**SECONDI**

Chargrilled Gippsland eye fillet steak, roasted pumpkin, sautéed spinach, brandy peppercorn sauce	46,00
Escallopes of crumbed milk fed baby veal, over a forest mushroom sauce, roquette & stracciatella cheese	38,00
Roasted lamb rump, beer battered onion rings, green fregula risotto, red wine reduction	38,00
'Involtino di coniglio' rolled & deboned rabbit filled with pancetta, thyme & breadcrumbs, cacciatore sauce	38,00
Porchetta, crispy skinned pork belly, rolled in shaved fennel & pear, fig purée, bitter leaf salad	38,00
Fish of the day	market price
Whole fish of the day	market price

**CONTORNI**

Roasted brussel sprouts, crispy pancetta	9,00
Sautéed spinach, garlic, lemon	9,00
Crispy shoestring fries, sea salt	8,00
Torn radicchio & iceberg lettuce salad	9,00
Honey roasted heirloom carrots, fresh ricotta	9,00
Beer battered onion rings, sriracha mayo	8,00