

PANE HOME MADE BREAD, HOMEMADE SALTED BUTTER FOCACCIA EVOO	9 10
BURRO E ACCIUGHE BREAD, HOMEMADE BUTTER, CANTABRICO ANCHOVY	7(EA)
OLIVE BOWL OF OLIVES	9
<b>ZUCCHINE</b> GRILLED ZUCCHINI, GOAT CHEESE, CROUTONS, TARRAGON AND OREGANO OIL	26
CALAMARETTI GRILLED BABY SQUID, EDAMAME, SPRING ONION, CELERY, HOMEMADE MAYO	27
PORRO CAULIFLOWER SAUCE, FOCACCIA AND HAZELNUT CRUMBLE, ROCKET OIL	24
GAMBERI KING PRAWNS, PARSLEY, CHILLI, RADICCHIO AND GRAPES SALAD	30
PANCIA SOY AND GINGER GLAZED PORK BELLY, CABBAGE, CARROTS, CUCUMBER, CHILLI SALAD	26
LINGUINE KING PRAWNS, MORETON BAY BUG, BISQUE, BAGNA CAUDA	40
CALAMARATA OCTOPUS RAGU, GORGONZOLA SAUCE, MUSSELS	39
FUSILLI PUMPKIN, GINGER, H.M. PICKLED SHALLOTS, BLACK OLIVES, MACADAMIA NUTS	35
PAPPARDELLE DUCK RAGU, PECORINO	39
RISOTTO AGED CARNAROLI, CALAMARI RAGU, MUSHROOM, CARROT GEL, FLYING FISH ROE	38
POLPO GRILLED OCTOPUS LEG, PUMPKIN AND GINGER PUREE, LARDO	40
CACIUCCO MARKET FISH, KING PRAWN, SQUID, MUSSELS, RICH TOMATO AND FISH BROTH	45
GUANCIA BRAISED BEEF CHEEK, MANDARIN AND SAGE GEL, CAULIFLOWER SAUCE	40
TOFU SPLIT PEAS H.M. SIMIL TOFU, BROCCOLI, ARRABIATA SAUCE (TOMATO AND CHILLI )	35
INDIVIA ENDIVE, EVOO & ORANGE DRESSING, SHAVED PECORINO	15
CAVOLO CABBAGE, OIL, SALT, LEMON, PARMESAN	16