PANE HOME MADE BREAD, HOMEMADE SALTED BUTTER	9
FOCACCIA EVOO	10
TARTELLETTA WHITE ANCHOVIES, CAPSICUM, ONION, TAGGIASCHE OLIVES	7(EA)
BURRO E ACCIUGHE BREAD, HOMEMADE BUTTER, CANTABRICO ANCHOVY	7(EA)
OLIVE BOWL OF OLIVES	9
ZUCCHINE 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
FREGOLA SHRIMP MANTIS SAUCE, MUSSELS, VONGOLE, ZUCCHINI, COCOA	38
CALAMARATA OCTOPUS RAGU, GORGONZOLA SAUCE, MUSSELS	38
FUSILLI PUMPKIN, GINGER , H.M. PICKLED SHALLOTS, BLACK OLIVES, MACADAMIA NUTS	35
PAPPARDELLE DUCK RAGU, PECORINO	38
RISOTTO AGED CARNAROLI, CALAMARI RAGU, MUSHROOM, CARROT GEL, FLYING FISH ROE	38
POLPO GRILLED OCTOPUS LEG, PUMPKIN AND GINGER PUREE, LARDO	40
TONNO IN CROSTA TUNA, PUFF PASTRY, COPPA, MUSHROOOM, SPINACH CREPE, LEEK PIL PIL	45
COSTOLETTE BACK BEEF RIBS , MANDARIN AND SAGE, POTATO FOAM	39
TOFU SPLIT PEAS H.M. SIMIL TOFU, BROCCOLI, CAPSCICUM AND ONION SAUCE	35
INDIVIA ENDIVE, EVOO & ORANGE DRESSING, SHAVED PECORINO	15
CAVOLO CABBAGE, OIL, SALT, LEMON, PARMESAN	16
PATATE BUTTERY ROASTED POTATOES	15

10% SURCHARGE ON SUNDAY,15% SURCHARGE ON PUBLIC HOLIDAYS/ PLEASE NOTIFY THE STAFF OF ANY ALLERGY OR INTOLERANCE WHILE ORDERING.
CHANGES TO THE MENU ARE DISCRETIONAL TO THE CHEF AND CAN BE REFUSED .