



PANE HOME MADE BREAD, HOMEMADE SALTED BUTTER	11
FOCACCIA EVOO	12
BURRO E ACCIUGHE BREAD, HOMEMADE BUTTER, CANTABRICO ANCHOVY (i)	8(EA)
OLIVE BOWL OF OLIVES	11
TOMINO CABBAGE WRAP MELTED TOMINO CHEESE, MIX BERRY, ALEPPO PEPPER, MUSHROOMS	30
POLPO WA CHARRED OCTOPUS, POTATO & BEANS, LARDO PESTO, COFFEE OIL (A)	30
RADICCHIO RADICCHIO CHARRED, CAULIFLOWER SAUCE, CARAMELISED ALMOND, CHILLI JAM	28
COZZE MUSSELS, NDUJA SAUCE, GRILIC COCONUT SAUCE, PUNTARELLA, LIME (A)	30
WAGYU DECKLE MB 8-9 SEARED, PECORINO & CAULIFLOWER SAUCE, DARK CHOCO, FRIGGITELLO	32
LINGUINE KING PRAWNS, BISQUE, BAGNA CAUDA (A)	44
TORCIGLIONI PARMESAN CREAM, GARLIC, PARLEY, CHILLI, SARDINS "IN CARPIONE" (A)	40
TAGLIATELLE PORK SAUSAGE, SWEET PAPRIKA BUTTER, SOFFRITTO SAUCE	42
DITALI EGGPLANT, CAPSICUM, TOMATO, FENNEL SAUCE, PECAN NUTS	39
SPAGHETTI VONGOLE, CHILLI, PARSLEY, GARLIC, BOTTARGA (A)	44
RISOTTO MUSHROOM WATER, SAUTED SEASONAL MUSHROOM, SALMON ROE, GOAT CHEESE (A)	42
CONCHIGLIETTE PROVOLONE, ROASTED CAPSICUM SAUCE, PASSION FRUIT, PANCETTA, BASIL OIL	42
SPADA WILD CAUGHT SWORDFISH, CITRUS BUTTER, BROCCOLI AND POTATO, ENG SPINACH (A)	50
GUANCETTE PORK CHEEK, POMEGRANADE SAUCE, PINEAPPLE AND BROCCOLI SALAD	45
MELANZANA PANKO MILANESE EGGPLANT, CHERRY TOMATO SAUCE, GARLIC MAYO, ROCKET	38
CAVOLO CABBAGE, OIL, SALT, LEMON, PARMESAN	16
RUCOLA ROCKET, CHERRY TOMATO AND BALSAMIC GLAZE	16

A= AUSTRALIAN I= IMPORTED M= MIXED PROVENIENCE

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 .