

PICCOLI

Italian olives, citrus, rosemary, chilli *gf* | 6

Asparagus, porcini, montasio arancini (four) | 10

Salted cod & potato croquettes, squid ink aioli, pickled onion | 5ea

Bruschetta, mascarpone, mushrooms, celery, truffled pecorino | 6ea

24mth San Daniele DOP prosciutto, aged reggiano, rockmelon, rosemary grissini | 23

House made focaccia and Grain Bakery sourdough, Placanica extra virgin olive oil | \$2p/serve

PRIMI

Burrata con panzanella Toscana | 22

Burrata with Tuscan panzanella bread, heirloom tomato & pickled onion salad *gfo*

Carpaccio di pesce | 24

Fish carpaccio of the day *gfo*

Carpaccio di manzo con uova di quaglia, sedano, testun al barolo e pesto di noci | 25

Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto *gfo n*

Seppie con purea di piselli | 24

Sliced cuttlefish lightly panfried, with pea puree, squid ink croutons, tomato *gfo*

Fiori di zucchini con ricotta, gamberi, sedano, cavolfiore e pomodoro | 23

Zucchini flowers with ricotta, prawns, celery served with sautéed cauliflower, tomato coulis *gf*

Calamari alla carta, erbe, limone e pangrattato | 23

Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs *gfo*

Asparagi con acciughe, pomodorini e uovo | 22

Panfried asparagus with anchovy butter, cherry tomato, salted ricotta, grated egg *gf vo*

PASTA

Maccheroncini di zafferano con ragu di calamari, soffritto e bietola | e24 m33

Saffron maccheroncini with calamari ragu, vegetable soffritto, silverbeet

Spaghetti al nero di seppia con granchio, zucchini, nduja e pomodorini | e26 m35

Squid ink spaghetti with crab, zucchini puree, nduja crumb, cherry tomatoes

Ravioli ripieni di ricotta e pecorino, con fave e passata | e23 m32

Ravioli filled with ricotta & pecorino, with fava beans & tomato passata

Pappardelle con ragu d'anatra e funghi | e26 m35

Thyme pappardelle, slow braised duck & swiss brown mushroom ragu

**Gluten free pasta available on request*

vo vegetarian option on request *gf* gluten free *gfo* gluten-free option on request *n* contains nuts

SECONDI

Scamone d'agnello con fagioli all' uccelletto e salsa verde | 39

Chargrilled Riverina lamb rump served with slow braised cannellini beans, tomato, salsa verde *gf*

Filetto di manzo con patate al sale, spinaci saltati e burro al tartufo | 43

Oaks Farm Angus eye fillet (Warwick Qld) chargrilled, salt roasted kipfler potatoes, sautéed spinach, truffle butter *gf*

Galletto alla griglia con insalata di zucchini con balsamico e menta, baby carote | 39

Chargrilled spatchcock with grilled heirloom carrots, zucchini, balsamic & mint salad *gf*

Maialino con cappuccio viola, mostarda di cremona e pistacchio | 39

Twice cooked suckling pig (Hawkesbury NSW), red cabbage salad, mustard fruits, pistachio *gf n*

Scampi e gamberoni alla griglia, con spezie fresche e limone | Scampi 18ea | Prawn 11ea

Prawns & West Australian scampi oven grilled, fresh herbs & lemon *gf*

La fiorentina per due | 110 (serves 2)

Nolan 1kg t/bone (Deep Creek QLD), polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf*

Pesce del giorno | Market price

Market fish of the day

CONTORNI

Insalata di rucola e pere, con parmigiano, noci e aceto balsamico | 12

Rocket & pear salad, shaved parmesan, walnuts & balsamic vinaigrette *gf n*

Lattuga, maionese alle acciughe, taccole, capperi fritti, limone e ravenello | 13

Baby cos, snow peas, anchovy aioli, crispy capers, lemon crumbs, shaved radish *gfo*

Broccolini e fagiolini all'aglio, burro e mandorle | 12

Sauteed broccolini & green beans, garlic butter, shaved almonds *gfo n*

Patate croccanti | 11

Potato chips with garlic, rosemary, sea salt, mapuche *gf*

TAKE HOME OUR HOMEMADE ARTISAN PRODUCTS

Cipri Passata di Pomodoro (Tomato Passata) \$10

Famiglia Placanica Olio Extra Vergine 500ml (Extra Virgin Olive Oil) \$22

Carmelo's Sale Toscano (Herbed Tuscan Salt) \$11

Mamma's Pesto al Peperoncino (Chilli Pesto) \$12

Zia Rosa's Anciofi (Artichoke & Anchovy Spread) \$13

Mimmo's Tonno Sott'olio (Tuna in Extra Virgin Olive Oil) \$18

Francesca's Melanzane Giardinata (Marinated Eggplant, Carrot, Celery) \$14

Santino's Pomodori Verdi (Marinated Green Tomatoes) \$14

(Parking available under restaurant every dinner and Sunday lunch)

1.5% surcharge applies to all credit card payments

10% SURCHARGE ON PUBLIC HOLIDAYS