

PICCOLI

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

Asparagus, parmesan, mozzarella & saffron arancini (four) | 12

Salted cod & potato croquettes, aioli, pickled onion | 6ea

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

24mth San Daniele DOP prosciutto, aged reggiano, chickpea crackers | 23

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

PRIMI

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*

Calamari alla carta, erbe, limone e pangrattato | 23

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

Fiori di zucca ripieni di nduja e mozzarella | 23

Zucchini flowers filled with mozzarella, spinach & nduja, roasted roma tomatoes, caramelised Tropea onion *gf*

Insalata di bufala e barbabietole con pomodori verdi marinati, riso soffiato | 22

Heirloom beetroot & buffalo mozzarella salad, pickled green tomatoes, puffed rice *gf*

Sformatino di melanzane | 24

Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant

PASTA

Ravioli di pera e taleggio | 24/33

Spinach ravioli filled with pear & marscapone, taleggio fondue, walnuts, burnt butter, sage *n*

Spaghetti al nero di seppia con granchio, zucchini, pomodorini e briciole al limone | e28 m37

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

Gnocchi alle melanzane e patate | e24 m33

Eggplant & potato gnocchi, passata, eggplant, salted ricotta & crispy basil

Calamarata al basilico con frutti di mare | e26 m35

Basil calamarata, fish, mussels, calamari, prawns, tomato concasse

Pappardelle con ragu d'anatra e funghi | e26 m35

Thyme pappardelle, slow braised duck & swiss brown mushroom ragu

All pasta is made in house

Gluten free pasta available on request

SECONDI

Spalla d'agnello alle erbe con cous cous siciliano, salsa verde, pastinaca croccante | 39

Deboned lamb shoulder rolled with herbs, sicilian cous cous, salsa verde, crispy parsnip *gfo n*

Filetto di manzo con bietola saltata, carote baby, croccante di patate e nocciole, burro al tartufo | 43

Oaks farm angus eye fillet 200g (Warwick Qld) chargrilled, sautéed silverbeet, dutch carrots, potato & hazelnut crumble, truffle butter *gf*

Maialino con cappuccio viola, mostarda di cremona e pistacchio | 41

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 | 120 (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*

Insalatina di radicchio e finocchio | 13

Radicchio & fennel salad with raspberry vinaigrette *gf*

Broccolini e fagiolini all'aglio, burro e mandorle | 13

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

Insalata di pomodori | 13

Heirloom tomato salad, cucumber, pickled onion, basil & crispy bread *gfo*

Patate croccanti | 12

Crispy cocktail chat potato, 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

Famiglia Cipri Peperoncino Sott'olio (Hot chilli in oil) \$12

Mimmo's Tonno Sott'olio (Tuna in 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