

PICCOLI

Italian olives, citrus, rosemary, chilli *gf* | 8

Arancini, spinach, tomato, ricotta, mozzarella, smoked rice, charcoal breadcrumbs (four) | 12

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

Mortadella, house pickled green tomato, Sardinian pecorino, black olive crackers | 20

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*

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

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

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*

Calamari alla carta, erbe, limone e pangrattato | 23

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

Seppie con purea di piselli | 24

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

Sformatino di melanzane | 24

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

PASTA

Spaghetti al nero di seppia con granchio, zucchini, pomodorini e briciole al limone | e29 m38

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

Caramelle striate di spinaci e ricotta con burro, salvia e pecorino al tartufo | 26/35

Spinach & ricotta "lolly shaped" ravioli with burnt butter, sage & truffle pecorino *n*

Fettucine cacio e pepe con porcini e pancetta croccante | e25 m34

Fettucine with pecorino, cracked pepper, braised porcini, crispy pancetta *vo*

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

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

SECONDI

Saltinbocca alla Romana | 39

Veal backstrap, prosciutto, sage, white wine, sautéed chicory

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*

Bistecca con spinaci, funghi cardoncelli e scalogni arrosto | 45

Nolan Black label 350gr rib eye, Portobello mushroom, sautéed spinach, roasted eschallots

Scampi e gamberoni alla griglia, con spezie fresche e limone | Scampi 20ea | Prawn 12ea

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

La fiorentina per due | 125 (serves 2)

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

Pesce del giorno | 42

Market fish of the day

CONTORNI

Insalata di lattughino con olive, melograno e maionese all'acciuche, pangrattato al limone | 13

Baby cos & curly endive, pomegranate, anchovy aioli, lemon pangrattato *gfo*

Insalatina di radicchio e finocchio | 13

Radicchio & fennel salad with raspberry vinaigrette *gf*

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

Sauteed broccolini & greens, garlic butter, shaved almonds *gf n*

Patate croccante | 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) \$28
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