

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

San Daniele prosciutto, house pickled green tomatoes, aged parmesan, black olive crackers | 20

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

PRIMI

Carpaccio di pesce | 25

Fish carpaccio of the day *gfo*

Burrata con asparagi affumicati, barbabietola, pomodori e crouton | 23

'La stella' burrata, smoked asparagus, beetroot, kumato, charcoal & quinoa croutons *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 | 24

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*

Capesante grigliate con julienne di verdure, soia e limone | 26

Grilled Mooloolaba scallops, julienne spring vegetables, lemon & soy *gf*

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 m39

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

Ravioli rossi, ricotta, pesto, pomodoro e mozzarella, con asparagi e fonduta di parmigiano | e25 m35

House made ravioli, tomato, ricotta, pesto & mozzarella,
with sautéed asparagus & parmesan fondant *n*

Malloreddus, gamberi, calamari e pomodorini con purea di ceci e prezzemolo croccante | e25 m35

Sardinian malloreddus, prawns, calamari, roasted cherry tomato, chickpea puree, crispy parsley

Pappardelle con ragu d'anatra e funghi | e27 m37

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 potato & chicory

Maialino con cappuccio viola, mostarda di cremona e pistacchio | 42

15 hour slow roasted free range suckling pig (Melandra Park, Hawkesbury NSW), purple cabbage salad, 'Cremona' mustard fruits, pistachio *gfo n*

Bistecca con spinaci saltati, carote e scalogno | 45

Nolan 'private selection' rib eye cutlet 350gr, (Gympie, QLD)
sautéed spinach, dutch carrots, 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 | 130 (serves 2)

1kg t-bone, grain fed 'mb2+' (Riverine District NSW), polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf*

Pesce del giorno | 42

Market fish of the day

CONTORNI

Insalata di lattughino con cetrioli, ravanelli, prezzemolo e pangrattato al limone | 13

Baby cos & curly endive, cucumber, shaved radish, parsley, lemon pangrattato *gfo*

Insalatina di rucola, pera, parmigiano e noci | 13

Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *n gf*

Broccolini al burro d'acciughe e ricotta salata | 13

Sauteed broccolini, anchovy butter, shaved salted ricotta *gf*

Patate croccanti | 13

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