

PICCOLI

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

Arancini, basil pesto, mozzarella, semi dried tomato (four) *n* | 12

Bruschetta, mascarpone, mushrooms, celery, truffled pecorino | 7ea

Salted cod & potato croquettes, spicy chive aioli | 7ea

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

PRIMI

Ostriche | 4.5ea

Sydney rock oysters served with lemon chive granita

Carpaccio di pesce | 26

Fish carpaccio of the day *gfo*

Burrata e Panzanella | 24

La stella burrata, panzanella, heirloom tomato, pickled onion, roasted beets *gfo*

Carpaccio di manzo con testun al Barolo, pesto di noci e uova di quaglia | 26

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

Calamari alla carta con erbe, limone e pangrattato | 26

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

Seppie con purea di piselli | 27

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

Polpo con puree di patate e n'djua | 25

Chargrilled octopus, potato puree, roasted tomato, black olive oil, n'duja crumble *gfo*

Sformatino di melanzane | 25

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

PASTA

Spaghetti al limone con granchio, cozze e patate | e29 m39

Lemon spaghetti, crabmeat, mussels, potato, parsley dust *gfo*

Cappellacci di mozzarella tartufata, con asparagi e pistacchi | e28 m38

Cappellacci filled with truffled buffalo mozzarella with asparagus, herb butter, pistachio *n*

Rigatoni di segale con brasato di maiale e fave | e26 m36

Rye rigatoni, pork ragu, nduja, broadbeans, straciatella cheese *gfo*

Pappardelle con ragu d'anatra e funghi | e27 m37

Thyme pappardelle, slow braised duck & swiss brown mushroom ragu *gfo*

All pasta is made in house

Gluten free penne or spaghetti available on request

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

SECONDI

Saltinbocca alla Romana | 41

Veal backstrap, prosciutto, sage, white wine, chicory *gfo*

Maialino con cappuccio viola, mostarda di cremona e pistacchio | 46

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

Costata di manzo con lardo, asparagi e funghi | 47

Grain fed beef scotch fillet 250gr, (Riverine District, NSW) chargrilled asparagus, king brown mushroom, lardo, rosemary, garlic *gf*

Scampi e gamberoni alla griglia, con spezie fresche e limone | Scampi 20ea | Prawn 13ea

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

La fiorentina per due | 140 (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 lattughina con noci e caprino | 14

Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf*

Insalatina di rucola, pera, parmigiano e noci | 13

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

Broccolini e fagioli all'aglio e mandorle | 13

Sauteed broccolini & green beans, garlic oil, almond crumble *n 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)	\$13
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)	\$14
Mimmo's Tonno Sott'olio (Tuna in oil)	\$21
Francesca's Melanzane Giardinata (Marinated Eggplant, Carrot, Celery)	\$14
Santino's Pomodori Verdi (Marinated Green Tomatoes)	\$14
NEW Mamma Maria's Marmellata di Limone (Lemon Jam)	\$10

(Parking available under restaurant every dinner and Sunday lunch)
1.5% surcharge applies to all credit card payments