

PICCOLI

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

Arancini, basil pesto, mozzarella, semi dried tomato (four) *n* | 14

Bruschetta, mascarpone, mushrooms, celery, truffled pecorino | 8ea

Salted cod & potato croquettes, spicy chive aioli | 8ea

House made focaccia and Grain Bakery sourdough, Placanica extra virgin olive oil | \$3p/serve

PRIMI

Ostriche Naturale | 5ea

Sydney rock oysters served with lemon chive granita

Carpaccio di pesce | 28

Fish carpaccio of the day *gfo*

Burrata e Panzanella | 26

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 | 28

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

Calamari alla carta con erbe, limone e pangrattato | 28

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

Seppie con purea di piselli | 28

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

Polpo con purée di patate e n'djua | 27

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

Sformatino di melanzane | 26

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

Cavolfiore, burro e salvia, ricotta salata, noccioli | 21

Roast cauliflower, burnt butter & sage, ricotta salata, hazelnut *gf n*

PASTA

Spaghetti al limone con granchio, cozze e patate | e31 m41

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

Cappellacci di mozzarella tartufata, con asparagi e pistacchi | e30 m40

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

Rigatoni di segale con brasato di maiale e fave | e28 m38

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

Pappardelle con ragu d'anatra e funghi | e29 m39

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

All pasta is made in house

Gluten free penne or house made chickpea tagliolini available on request |4

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

SECONDI

Saltinbocca alla Romana | 45

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

Maialino con cappuccio viola, mostarda di cremona e pistacchio | 48

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

Costata di manzo con lardo, asparagi e funghi | 51

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 22ea | Prawn 14ea

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

La fiorentina per due | 160 (serves 2)

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

Pesce del giorno | MP

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