



TAKE HOME MENU

ASSAGGI

- Arancini, basil pesto, mozzarella, semi dried tomato, squid ink breadcrumb *n* (four) **12**
- Bruschetta, mascarpone, mushrooms, celery, truffled pecorino **6ea**
- Salted cod & potato croquettes, spicy chive aioli **6ea**
- Polenta chips with gorgonzola sauce (six pieces) **13**

PRIMI

- Fish carpaccio (ask when ordering) *gf* **23**
- Beef carpaccio, testun al Barolo, walnut pesto, celery heart, dried nebbiolo grape, quail egg *gf* **23**
- Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs *gfo* **23**
- Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant *v* **22**
- Fresh figs, Parma prosciutto, gorgonzola, vincotto *gf* **22**

PASTA

- Kids penne bolognese **19**
- Kids penne napoletana **17**
- Classic house made lasagna with bolognese & bechamel **30**
- Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu *gfo* **32**
- House made cappellacci filled with truffled buffalo mozzarella with fresh tomato, almonds, basil oil *n* **33**
- Chilli tagliatelle, crabmeat, cherry tomatoes, zucchini puree *gfo* **35**
- Tri colour cannelloni with braised wagyu & ricotta, parmesan fondue, leek, pancetta **33**

Gluten free pasta add \$4 - penne or house made chickpea tagliolini available on request

SECONDI

- 15 hour slow roasted free range suckling pig, purple cabbage salad, 'Cremona' mustard fruits, pistachio *gf n* **42**
- Fish of the day – ask waiter **41**
- Chargrilled spatchcock, pearl cous cous, zucchini, mint, pomegranate, pine nuts *n* **39**
- King prawns shelled & grilled (four), fresh herbs, lemon *gf* **48**
- 1kg t-bone, grain fed 'mb2+' (Riverine District NSW), polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf* **135**

CONTORNI

- Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf* **11**
- Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *n gf* **11**
- Sauteed broccolini & green beans, garlic oil dressing, almond crumble *n gf* **11**
- Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **10**

DOLCI

- Tiramisu with meringue, chocolate, honeycomb **14**
- Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil & chocolate dipped crispy orange **14**
- Torta Caprese – flourless chocolate & almond cake with Montenegro anglaise, praline *gf n* **14**