

PICCOLI

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

Arancini, basil pesto, mozzarella, semi dried tomato, squid ink breadcrumb (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 al Naturale | 5ea

Sydney rock oysters served with lemon chive granita

Crudo di pesce | 28

Fish crudo of the day *gfo*

Fichi, prosciutto di Parma e gorgonzola | 26

Fresh figs, Parma prosciutto, gorgonzola, vincotto *gf*

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*

Sformatino di melanzane | 26

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

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

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

PASTA

Tagliatelle al peperoncino con granchio, pomodorini e crema di zucchini | e31 m41

Chilli tagliatelle, crabmeat, cherry tomatoes, zucchini puree *gfo*

Ravioli di capocollo e marscapone, con puree di carote speziate, salvia e briciole al finocchio | e30 m40

Ravioli with slow braised pork neck & marscapone, carrot puree, sage & fennel crumble

Fusilli verdi con ragu di runghi misti, fonduta di scarmorza affumicata e noci | e28 m38

Spinach fusilli, mixed mushroom ragu, smoked scarmorza fondant & walnuts

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

10% surcharge applies to tables of 10 or more

SECONDI

Spalla d'agnello alle erbe con cous cous | 44

Deboned lamb shoulder rolled with herbs, Sicilian cous cous, zucchini, mint, capsicum, sultana, pine nut & crispy kale *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 *gf n*

Controfiletto di manzo con spinaci, carote e burro al rosmarino | 52

Grain fed beef scotch fillet 250gr, (Riverine District, NSW) sautéed spinach, chargrilled dutch carrots, rosemary butter *gf*

Scampi e gamberoni alla griglia, con spezie fresche e limone | Scampi 23ea | 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 nocciole 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