



TAKE HOME MENU

ASSAGGI

- Arancini, beetroot, smoked scamorza (four) **13**
- 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 crudo (ask when ordering) *gf* **25**
- Beef carpaccio, truffled dwarf peaches, Sardinian pecorino, hazelnuts, radicchio *gf n* **25**
- Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs *gfo* **26**
- Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant *v* **23**
- Buffalo mozzarella, pickled green tomato, golden & red beetroot, puffed rice *gf* **23**

PASTA

- Kids penne bolognese **20**
- Kids penne napoletana **18**
- Classic house made lasagna with bolognese & bechamel **31**
- Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu *gfo* **35**
- Spinach & ricotta gnocchi gratin, tomato, mozzarella, basil **34**
- Squid ink linguine, crabmeat, cherry tomatoes, zucchini puree *gfo* **37**
- Agnolotti with sweet potato & mint, with pecorino fondue & crispy pancetta **35**
- 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* **43**
- Fish of the day – ask waiter **45**
- Deboned lamb shoulder rolled with herbs, celeriac puree, crispy sweet potato, salsa verde *gf* **40**
- King prawns shelled & grilled (four), fresh herbs, lemon *gf* **56**
- 1kg t-bone, grain fed 'mb2+' (Riverine District NSW), polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf* **145**

CONTORNI

- Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf* **12**
- Radicchio, shaved fennel, orange *n gf* **12**
- Sauteed broccolini & dutch carrots, garlic oil dressing, almond crumble *n gf* **12**
- Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **11**
- Roasted brussel sprouts, salted ricotta, herbed breadcrumbs *gfo* **13**

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**