

PICCOLI

Italian olives, citrus, rosemary, chilli *gf* | 9

Arancini, basil pesto, mozzarella, semi dried tomato, charcoal breadcrumb (four) *n* | 16

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

Salted cod & potato croquettes, spicy aioli | 9ea

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

PRIMI

Ostriche al Naturale | 6ea

Sydney rock oysters natural with side lemon chive granita

Crudo di pesce | MP

Fish crudo of the day *gfo*

Carpaccio di manzo con testun al Barolo, pesto di noci e uova di quaglia | 31

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

Asparagi con pancetta, pomodorini, burro al tartufo, uovo, parmigiano | 29

Asparagus, pancetta, cherry tomato, truffle butter, grated egg, parmesan *gf vo*

Fiore di zucca ripieni con ricotta, ragu di funghi, scamorza affumicata su peperoni arrosto | 29

Zucchini flowers filled with mushroom ragu, ricotta & smoked mozzarella, on roasted capsicum

Sformatino di melanzane | 30

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

Calamari alla griglia con erbe, limone e pangrattato | 32

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

Seppie con purea di piselli | 33

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

PASTA

Linguine piccanti con gamberi, cozze e zucchini, su crema al zafferano | e35 m45

House made chilli linguine, prawns, mussels, zucchini, saffron cream *gfo*

Orecchiette con ragu di salsiccia, friarielli di campo e 'nduja | e32 m42

Orecchiette with pork sausage ragu, friarielli, pecorino fondue, 'nduja crumble *gfo*

Ravioli con ricotta, pesto Genovese e pomodorini | e33m43

Ravioli filled with ricotta & basil pesto, with cherry tomato, yellow tomato coulis, basil oil *v n*

Pappardelle con ragu d'anatra e funghi | e33 m43

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

SECONDI

Controfiletto di manzo con asparagi alla griglia e burro al rosmarino | 54

Grain fed beef scotch fillet 250gr, mbs2+ (Riverine District, NSW)
charred asparagus, rosemary butter *gf*

Cotoletta di vitello con ricotta salata | 95 (serves 2)

Herb crumbed veal cutlet 400gr (Northern Rivers NSW), butter & sage,
zucchini & mint salad, salted ricotta

Scampi e gamberoni alla griglia, con spezie fresche e limone | Scampi 28ea | Prawn 18ea

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

La fiorentina per due | 180 (serves 2)

1kg t-bone, grain fed 'mbs2+' (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 erba cipollina, nocciole e caprino | 15

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

Insalatina di radicchio, finocchio e arancia | 16

Radicchio, fennel & orange salad, red wine vinegar *gf*

Broccolini, carotine e fagiolini all'aglio e mandorle | 16

Sauteed broccolini, dutch carrots & green beans, garlic oil, almond crumble *n gf*

Patate croccanti | 15

Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf*

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

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

(Parking available under restaurant every dinner and Sunday lunch)

1.5% surcharge applies to all credit card payments ~ 10% surcharge applies to tables of 10 or more