

## PICCOLI

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

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

Toasted focaccia crostino, black garlic butter, Cantabrian anchovy | 8ea

Sydney rock oysters natural with side lemon chive granita | 6.5ea

House made focaccia and Grain Bakery sourdough, Placanica extra virgin olive oil | \$4p/serve

## ANTIPASTI

### Crudo di pesce | MP

Fish crudo of the day *gf*

### Carpaccio di manzo con testun al Barolo, pesto di noci e uova di quaglia | 32

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

### Buffalo mozzarella, barbabietole, speck e carciofi | 28

Buffalo mozzarella, beetroot, speck, pickled baby artichoke *gf vo*

### Polpo alla Luciana | 33

Slow cooked Clarence River baby octopus, potato, passata, capers, olives, chickpeas, toasted crostino *gfo*

### Sformatino di melanzane | 31

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

### Calamari alla griglia con erbe, limone e pangrattato | 33

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

### Seppie con purea di piselli | 35

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

### Cavolfiore arrosto con burro al tartufo e fonduta di parmigiano | 24

Roasted cauliflower, parmesan fondue, truffled butter, toasted pine nuts *gf n*

## PASTA

### Spaghetti al nero di seppia, con granchio e salsa di zucchine | 42

House made squid ink spaghetti, crab, zucchini puree, roasted tomato, lemon breadcrumbs *gfo*

### Fettuccine al burro, Parmigiano Reggiano (24mths) e tartufo | 49

House made fettuccine, butter, 24mth Reggiano parmesan, local black truffles (Goulburn, NSW) *gfo*

### Orecchiette con ragu di salsiccia, cime di rapa e 'nduja | 38

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

### Ravioli verdi ripieni con ricotta e porcini su vellutata di zucca, nocciole | 40

House made spinach ravioli filled with ricotta & porcini, pumpkin, burnt butter, sage, toasted hazelnuts *n*

### Pappardelle con ragu d'anatra e funghi | 39

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 funghi di campo alla griglia e burro al rosmarino | 58

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

### Cotoletta di vitello con ricotta salata | 98 (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 32ea | Prawn 19ea

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 e fagiolini all'aglio e mandorle | 16

Sauteed broccolini & 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) \$14

Zia Rosa's Anciofi (Artichoke & Anchovy Spread) \$14

Famiglia Cipri Peperoncino Sott'olio (Hot chilli in oil) \$14

Mimmo's Tonno Sott'olio (Tuna in oil) \$26

Francesca's Melanzane Giardinata (Marinated Eggplant, Carrot, Celery) \$17

Santino's Pomodori Verdi (Marinated Green Tomatoes) \$17

*(Parking available under restaurant every evening and all day Sunday)*

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