

## PICCOLI

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

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

Focaccia crostino, 'anciofi' (artichoke spread), Cantabrian anchovy | 8ea

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

## ANTIPASTI

**Ostriche al naturale o gratinate | 6.5ea**

Rock oysters natural, lemon chive granita or cooked with lemon herb breadcrumb

**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*

**Wagyu bresaola, con carciofini, stracciatella, funghi e nocciole | 28**

Cured wagyu beef bresaola, artichoke, mushroom, stracciatella, hazelnuts *gf n*

**Fiori di zucca ripieni con ricotta al tartufo, scamorza, su purea di barbabietole | 24**

Zucchini flowers, truffled ricotta, smoked mozzarella, beetroot puree *gf n*

**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*

## PASTA

**Gnocchi di spinaci, ricotta e noci, topinambur purea, pecorino al tartufo | 36**

Spinach, ricotta & walnut gnocchi, Jerusalem artichoke puree,  
burnt butter, sage, shaved truffled pecorino *n*

**Linguine con gamberi, salsa al limone e pangrattato al pistacchio | 42**

House made linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo n*

**Orecchiette al peperoncino con ragu di salsiccia, cime di rapa, pecorino, n'duja | 37**

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens,  
pecorino fondue, n'duja breadcrumb *gfo*

**Ravioli verdi ripieni con ricotta e porcini, su vellutata di zucca | 38**

Spinach ravioli, filled with porcini mushroom & ricotta, on pumpkin veloute

**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

**Spalla d'agnello alle erbe, brasato con farro, bietole e salsa verde | 49**

Lamb shoulder, deboned & slow braised with fresh herbs, pearl barley,  
silverbeet, crispy kumera, salsa verde *gfo*

**Maialino con cappuccio viola, mostarda di cremona e pistacchio | 52**

15 hour slow roasted free range suckling pig (Hawkesbury Valley, NSW),  
purple cabbage salad, 'Cremona' mustard fruits, pistachio *gf nfo*

**Cotoletta di vitello con ricotta salata | 98 (serves 2)**

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

**La fiorentina per due | 180 (serves 2)**

1kg t-bone, grain fed 'mbs2+' (Riverine District NSW),  
polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf*

**Scampi e gamberoni alla griglia, con spezie fresche e limone | Scampi 32ea | Prawn 19ea**

Prawns & West Australian scampi oven grilled, fresh herbs, lemon *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 rucola, pera, parmigiano e noci | 16**

Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *n gf*

**Cavoletti di Bruxelles con pangrattato alle erbe e ricotta salata | 16**

Roasted brussel sprouts, salted ricotta, herbed breadcrumbs *gfo*

**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 for dinner Monday to Saturday)*

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