



## TAKE HOME MENU

### ASSAGGI

House made focaccia and Grain Bakery sourdough **2**

Arancini, basil pesto, mozzarella, semi dried tomato, breadcrumb (four) **13**

Baccala croquette, cod, potato, provolone, chives, caramelised onion, lemon aioli **7ea**

Vitello tonnato crostino, poached veal, crispy capers, tuna mayonnaise, celery heart **7ea**

Crispy polenta chips, parmesan fondue (four pieces) **14**

### PRIMI

Sydney rock oysters natural with lemon **5.5ea**

Fish crudo (ask for daily special when ordering) *gf* **28**

Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *gfo n* **28**

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo* **29**

Buffalo mozzarella, heirloom tomato, beetroot, puffed rice *gf v* **23**

Black 'Genoa' figs, 24 month prosciutto, stracciatella, truffled honey, hazelnuts *gf vo* **23**

Zucchini flowers, mozzarella, anchovy & basil, tomato coulis *gf* **21**

### PASTA

Kids penne bolognese **20**

Kids penne napoletana **18**

Classic house made lasagna with bolognese & bechamel **32**

Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu *gfo* **35**

House made linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo* **40**

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue, 'nduja crumble **35**

Spaghetti with 'Famiglia Cipri' home made tomato passata, chilli, garlic & basil *gfo* **29**

Beetroot ravioli filled with smoked mozzarella, potato & mint, sauteed butter asparagus, yellow tomato coulis **35**

*Gluten free pasta add \$4 - penne or house made chickpea tagliolini available on request*

## SECONDI

Fish of the day – ask waiter **49**

Grilled lamb backstrap, spicy carrot puree, sauteed spinach, dried tomato gremolata *gf* **44**

Herb crumbed veal cutlet 250gr (Northern Rivers NSW), salted ricotta, butter & sage **53**

1kg t-bone, grain fed 'mbs2+' (Riverine District NSW) *gf* **165**

## CONTORNI

Radicchio, fennel & orange salad, red wine vinegar, evoo *gf* **12**

Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette *gf* **13**

Broccoli sauteed with lemon-butter & garlic, almond *gf* **12**

Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **11**

## DOLCI

Tiramisu with meringue, chocolate, honeycomb **14**

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil  
& chocolate dipped crispy orange *gf* **14**

'Zuppa Inglese' with panettone, alchermes poached peach, chocolate & lemon custard,  
Italian meringue, amarena cherry coulis *n* **14**