



## TAKE HOME MENU

### ASSAGGI

House made focaccia and Grain Bakery sourdough **3**

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

Baccala croquette, cod, potato, provolone, chives, caramelised onion, lemon aioli **8ea**

### 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* **30**

Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant *v* **27**

Chargrilled baby octopus, tomato, celery, on saffron potato puree, black olive crumble *gfo* **31**

Zucchini flowers, smoked mozzarella, truffled ricotta & beetroot coulis *gf* **21**

### PASTA

Kids penne bolognese **20**

Kids penne napoletana **18**

Classic house made lasagna with bolognese & bechamel **33**

Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu *gfo* **36**

House made linguini, Spencer Gulf prawns, zucchini mint puree, cherry tomato, lemon breadcrumb *gfo* **38**

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue, 'nduja crumble **36**

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

Cappelletti filled with porcini & ricotta, pumpkin, burnt butter & sage, shaved pecorino **38**

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

## **SECONDI**

Fish of the day – ask waiter **54**

Lamb shoulder slow cooked with rosemary, garlic & lemon zest, sauteed silverbeet, crispy sweet potato, salsa verde *gf* **45**

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* **14**

Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette *gf* **14**

Roasted brussel sprouts with semi dried tomato, pecorino & almond pesto *gf n* **14**

Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **13**

## **DOLCI**

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

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

Orange, raspberry, ricotta & almond cake, pistachio anglaise *n* **14**