

PANE

FOCACCIA \$7PP

Baked daily 48 hour fermented dough & Joseph extra virgin olive oil

PANE ALL'AGLIO \$9

Green garlic oil

ASSAGI

OLIVES & PICKLES \$12

Marinated Mt Zero olives & pickles

OSTRICHE \$6EA

Freshly shucked oysters, white balsamic mignonette

FIORI DI ZUCCA FRITTI \$7EA

Fried blossoms, lemon & herb, Buffalo ricotta (GFA)

CROCCHETTE DI PATATE \$8EA

Potato, parmigiano, scarmorza & pepper

CAPELANTE GRATINATE \$9EA

Baked Abrolhos island scallop, garlic & herb butter, crumb (GFA)

ANTIPASTI

AFFETTATI MISTI \$39

House selection of cured meats(3), pecorino sardo & olives

ZUCCHINE ALLA SCAPECE \$21

Wood-roasted zucchini, ricotta, lemon & mint

SICILIAN CARPACCIO DI PESCE \$25

Market selection, capers, lemon & extra virgin olive oil

BURRATA \$26

Local cheese, ox heart tomato, wood-roasted peach & basil

/ Add Prosciutto Di Parma \$5

CONTORNI

INSALATA \$16

Green beans, vinaigrette, garlic, oregano

MISTICANZA \$15

Market lettuce, lemon extra virgin olive oil & parmigiano DOP

DOLCI

TIRAMISU \$16

Mascarpone, coffee, hazelnut, marsala

RISOLATTE DELLA NONNA \$14

Rice cream, cherry, almond & crispy rice (GF)

SEASONAL GELATO / SORBETTO \$12

Ask our wait staff

AFFOGATO \$16

Espresso, gelato, liqueur

PASTA FATTA A MANO HAND SHAPED & CUT PASTA

AGNOLOTTI LUNGI ALL'ARAGOSTA \$49

Salsa di caviala, rock lobster, tomato & chives

PAPPARDELLE AL CINGHIALE \$34

Wild boar ragu, parmigiano reggiano

RAVIOLI DOPPI CON ZUCCA \$32

Pumpkin, ricotta, amaretti, butter & sage / Add Pancetta \$4

FAZZOLETTI E FUNGHI \$31

Urban valley mushrooms, egg yolk, garlic pangrattato

RISOTTO VERDE \$31

Seasonal greens & buffalo curd

SPAGHETTI ALLA CARBONARA \$32

Tonnarelli, guanciale, egg, pecorino romano DOP & pepper

TAGLIATELLE AL PROSCIUTTO DI SAN DANIELE \$32

Prosciutto, cream, parmigiano reggiano, poppy seed

PIZZE

GLUTEN FREE \$5

QUEEN MARGHERITA \$25

Salsa di pomodoro, mozzarella di bufala, basil

Add prosciutto \$4 / Rucola \$1

PARMIGIANA \$29

Salsa di pomodoro, fior di latte, eggplant, ham, parmigiano & basil

MORTADELLA \$29

Fior di latte, mortadella, pistachio, stracciatella

DIAVOLA \$28

Fior di latte, salame piccante, salsa di pomodoro, basil, olio piccante

/ Add Nduja \$4

CAPRICCIOSA \$29

Fior di latte, salsa di pomodoro, ham, mushroom, artichoke, kalamata olive

FUNGHI E RUCOLA \$30

Truffled local mushrooms, provolone, fior di latte, caramelized onion,

rocket & creme fraiche

ALLA NORMA \$27

Salsa di pomodoro, eggplant, cherry tomato, ricotta salata, basil

SALSICCIA E PATATE \$29

Fior di latte, pork & fennel sausage, potato, rosemary, pecorino

/ Add Speck \$4

Vegan? Just ask our wait staff

All our dairy free products are made in house

Cashew curd or Macadamia mozzarella

15% surcharge on public holiday & 5 % service charge for bookings over 10 pax *Due to the amount of flour we use in our kitchen we cannot guarantee anything is celiac/gluten free *Some dishes may be adapted where possible to meet dietary requirement however this may alter the profile of the dish. Card Surcharge applies 1.7% Corkeage \$3.5

Public Holiday surcharge \$15%

Service charge for bookings above 10 5%

