

ANTIPASTI & STUZZICHINI

Melanzana 7ea
Baby eggplant, caponata, chickpeas fritter.

Fiori di Zucca 8ea
Zucchini flowers, sundried tomato & stracchino

Polpo Fritto 24
Fried octopus, yellow capsicum, capers salt, crispy chips

Panzanella salad 24
Burrata, heirloom tomatoes, cucumber, red onion, bread

Carpaccio di Ricciola 26
Kingfish carpaccio, tomatoes, celery, red onion, citrus

Gamberoni 28
Grilled king prawns, salsa verde, chilly oil

Tagliere di Salumi 30
Mix italian cured meat

Salsiccia 30
Italian Pork sausage, nduja, smoked scamorza, friarelli

PASTA

Spaghetti 26
Black garlic, chilly, olive oil, stracciatella

Malloreddus 27
Wild boar ragout, carrots & ricotta salata

Chestnut Tagliatelle 27
Local mix mushrooms, italian porcini & truffle pecorino

Fregola 28
Prawns, broccoli & sundried tomato

Squid ink Tagliolini 27
Vongole & Bottarga

SECONDI

Pesce 33
Market fish, pumpkin, fioretti, macadamia & paprika

Galletto 30
Spatchcock, smoked chilly salsa, broccolini

Agnello 38
Lamb cutlets, broad beans, lentils & salmoriglio

CONTORNI

Mix leaves salad 12

Roasted potatoes, salsa verde & mustard 12



Wine List of the Year

At the recent Wine List of the year 2020 awards our wine list was awarded 3 glasses by the judges.

Well done !
Make sure you ask Fabio for their current recommendations, or new entries on our wine list!

Salute!!!

Chef Set Menus

Available on request for 4+ people,
Required for groups of 10 + people
(all served to share for the whole table)

\$75pp

(entrees, pasta & main)

\$95pp

(canapes, entrees, pastas, mains & dessert)

10% service charge applies to all groups of 10+ and Public Holidays