

dinner

4pm till late

ANTIPASTI

Freshly baked focaccia bread - ricotta, Lot 8 citrus olive oil (nf) 8

Calamari fritti - lemon, aioli (nf) 18

Marinated olives - confit garlic, citrus, rosemary (vv, df, gf, nf) 12

Sourdough bruschetta - roasted & salt-baked beetroot, feta, apple, hazelnuts (v) 14

Antipasto - a selection of Italian cured meats & cheeses, with seasonal vegetables, toasted focaccia
small (2pax) 28 large (4pax) 50

SALADS

Fregola - slow roasted pork, apple, mint, pickled shallot (nf, df) 20

Roasted Cauliflower - date bulgur, green olive, spinach, almond, preserved lemon (v) 18

PASTA

Potato Gnocchi - char-grilled broccolini, green olive, cioppino sauce, pecorino romano (v, nf) 24

Linguine Verde - white anchovies, tarakihi, cavalo nero, ricotta salata, walnuts 28

Risotto Vino Rosso - house pork sausage, fontina, parmesan, red wine, shaved fennel (gf, nf) 26

Fusilli con funghi - mushroom, truffled mascarpone, curly kale, pangrattato (v, nf) 24

MAINS

250g Beef Rib-eye steak - harissa butter, herb salted roast potatoes & rocket (nf, gf) 33

Pan fried Lamb Rump - bulgur wheat, dates & broccolini (nf) 28

SIDES

Roasted potatoes - herb salt, aioli (v, gf, nf) 9

Rocket salad - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

Pan fried broccolini - confit garlic and chilli (nf, gf, v) 10

DESSERT

Scopa tiramisu 12

Gelato trio - with roasted white chocolate & macadama nuts 12

Salame al cioccolato chocolate - rum, orange & pistachio 6

Lemon mousse vanilla mascarpone, stewed rhubarb, almond crumble 10

Affogato - shot of espresso OR hot chocolate, vanilla bean gelato 8
add liqueur of your choice 16

Formaggi e miele - 60g cheese, honey comb, nashi pear & crostini 18

our pasta, pizza dough and focaccia bread are hand crafted daily

15% surcharge applies to public holidays