

# Per Condividere

( SHARE )

<b>BREAD BASKET</b> .....	<b>14.00</b>
Olive oil and balsamic DFA	
<b>OLIVES</b> .....	<b>8.00</b>
Mixed Sicilian olives with citrus & herbs GF DF	
<b>SYDNEY ROCK OYSTERS</b> .....	<b>42/84</b>
Pomodoro mignonette, lemon GF DF	
<b>ANCHOVIES DON BOCARTE (48 GRAMS/100 GRAMS)</b> .....	<b>40/60</b>
Focaccia DF GFA	
<b>GNOCOCO FRITTO</b> .....	<b>16.00</b>
San Daniele Prosciutto & cacio pepe sauce (2)	
<b>ARANCINI</b> .....	<b>15.00</b>
Taleggio, confit garlic & truffle aioli (3) GFA	

# Antipasti

<b>BURRATA</b> .....	<b>22.00</b>
Creamy burrata, cherry tomato, basil oil with toasted carasau GFA	
<b>ANTIPASTO</b> .....	<b>28.00</b>
Cured meat selection, house made vegetable pickles GF DF	
<b>CARPACCIO DI TONNO</b> .....	<b>28.00</b>
Tuna, chives, capers, lemon, olive oil GF DF	
<b>CALAMARI</b> .....	<b>24.00</b>
Paprika salt, mayo & salsa verde GF* DF	
<b>CARNE CRUDA</b> .....	<b>26.00</b>
Raw beef, capers, cimi di rapa, potato GF	
<b>EGGPLANT PARMIGIANA</b> .....	<b>24.00</b>
Baked eggplant, tomato, mozzarella & basil GF DFA	

# Primi

( HOUSE MADE PASTA )

<b>TUNA CRUDO SPAGHETTI</b> .....	<b>37.00</b>
Blue fin tuna crudo, olive oil, garlic & chilli GFA DFA	
<b>FETTUCCINE AL RAGÙ</b> .....	<b>36.00</b>
Slow-cooked wagyu ragù, red wine DF GFA	
<b>SPAGHETTI AL POMODORO</b> .....	<b>36.00</b>
Warm mozzarella GFA	

## Secondi

( FROM THE JOSPER OVEN )

<b>CHICKEN MILANESE</b> .....	<b>45.00</b>
Crispy chicken cutlet, parmesan butter, lemon	
<b>ROSEMARY LAMB CUTLETS</b> .....	<b>48.00</b>
Lamb chops, rosemary, agridolce salsa verde & burnt lime DF GF	
<b>TAGLIATA</b> .....	<b>78.00</b>
Sliced josper grilled 400g scotch fillet, truffle butter & balsamic glaze GF DFA	
<b>GRILLED PESCE</b> .....	<b>48.00</b>
Josper grilled Murray Cod, colatura GF DF	

## Contorni

<b>ROSEMARY POTATOES</b> .....	<b>17.00</b>
Crispy potatoes with garlic & herbs GF* DF	
<b>SUGARLOAF CABBAGE</b> .....	<b>16.00</b>
Grilled sugarloaf cabbage, hot honey & goat cheese GF	
<b>INSALATA</b> .....	<b>16.00</b>
Mixed green leaves, prosecco dressing GF DF	

## Dolci

<b>TIRAMISÙ ALLA NOCCIOLA</b> .....	<b>16.00</b>
Hazelnut tiramisù with cocoa	
<b>SEMIFREDDO</b> .....	<b>16.00</b>
Dulche de leche, almond & olive oil GF	
<b>CANNOLI SICILIANI</b> .....	<b>14.00</b>
Crispy shells filled with ricotta, pistachio & orange zest	
<b>AFFOGATO CLASSICO</b> .....	<b>12.00</b>
Vanilla gelato drowned in espresso GF ask staff about adding Amaros	
<b>ARTISANAL SORBETS &amp; GELATO</b> .....	<b>6.00 (PER SCOOP)</b>

PLEASE ADVISE YOUR WAIT PERSON OF ANY DIETARIES OR ALLERGIES PRIOR TO ORDERING

ON SUNDAYS, ALL BILLS INCUR A 10% SURCHARGE, AND ON PUBLIC HOLIDAYS A 15% SURCHARGE.

1.5% MERCHANT FEE ON CREDIT CARD TRANSACTIONS