

PRIMI PIATTI

Taggiasche Olives Marinated with Almonds 14

Cured Meat Selection of Prosciutto di Galloni 24 mths, Salami, Grissini & Giardiniera e 24 m 39

Roasted Peppers with White Anchovy 14

Duck Liver Pate` with Red Wine Jelly & Crostini 18

Arancini – Mushroom & Truffle 20

1/2 Shell Scallops with Garlic Butter & Sicilian Crumbs 5ea

Calamari Fritti with Rocket & Aioli e 26 m 39

PASTA & RISOTTO

Gnocchi with Button & Field Mushrooms, Truffle Paste & Provolone 36

Linguine Marinara Rustichella d'Abruzzo Linguine with Mussels, Clams, Prawns, Scallops, White Fish, Garlic, Chilli & Parsley 42 – Add ½ Shell Scallop & Prawn 15

Rotolo hand rolled egg pasta, filled with Spinach & Ricotta, baked & finished with Burnt Sage Butter 36

Risotto of Blue Swimmer Crab, Prawn, Chilli & Tomato 38

Risotto of Duck Ragù, Sage & Pancetta 36

SECONDI PIATTI

Fish of the day 42

Osso Buco Slow Braised Veal Shanks with Gremolata & Saffron Risotto 44

Pork Cotoletta, Western Plains, Crumbed Pork Cutlet with Cabbage, Peas, Mint & Pear Relish 42

'Saltimbocca' Escalopes of Baby Veal with Prosciutto, Sage and Baked Polenta Gnocchi 44

CONTORNI

Caprese Heirloom Tomato, Buffalo Mozzarella & Basil 18

Rocket & Parmesan 12

Roasted Russet Potatoes, Triple Cooked with Aromatics 12

Spinach Sautéed with Garlic 12

Green Beans with Pepper & Basil 12

Baby Cos Lettuce with Cherry Tomato, Parmesan, Sicilian Crumbs & Caesar Dressing 14

*Bread has a service charge of \$1.50 per person