

## ANTIPASTI

<b>SYDNEY ROCK OYSTERS (GF)</b> <i>Served with a white balsamic &amp; shallot vinaigrette.</i>	7.50
<b>HOMEMADE CHEESE ARANCINI (V)</b> <i>With Napoletana sauce &amp; shaved 24 months Parmigiano Reggiano.</i>	27.50
<b>AFFETTATI SELECTION</b> <i>Prosciutto San Daniele, bresaola, mortadella &amp; salami served with grissini &amp; pickled chilli.</i>	46.50
<b>YELLOW FIN TUNA TARTARE</b> <i>With baby capers, spanish onion, tomato concasse, olive oil &amp; lemon zest and crostini.</i>	33.50
<b>PROSCIUTTO &amp; MELONE</b> <i>Prosciutto San Daniele with marinated melon &amp; rocket salad.</i>	36
<b>FRIED CALAMARI (QLD)</b> <i>Lightly dusted and served with homemade lemon mayo.</i>	36
<b>RIBBONS OF BEETROOT (GF,V)</b> <i>Baby spinach, toasted pine nuts, Danish fetta &amp; white balsamic dressing.</i>	33.50
<b>HEIRLOOM TOMATO CAPRESE (GF,V)</b> <i>Buffalo mozzarella, cherry tomato, oregano, black olive &amp; fresh basil.</i>	36

## PASTA

<b>TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS</b> <i>Handmade pasta with fresh cherry tomatoes, basil, chilli &amp; garlic.</i>	44
<b>TAGLIOLINI WITH BLUE SWIMMER CRAB</b> <i>Handmade pasta, with Bull horn sweet chili, basil and lemon zest.</i>	48.50
<b>VEAL RAVIOLI</b> <i>Handmade ravioli, filled with slow cooked veal ossobuco, buffalo ricotta, with noisette butter sauce &amp; beef jus.</i>	48.50
<b>FETTUCCINE ALLA BOLOGNESE</b> <i>Handmade pasta, veal &amp; pork ragù with fresh basil &amp; Napoletana sauce.</i>	41
<b>RIGATONI ALLA VODKA</b> <i>Made with vodka and spicy salsa rosa. Served with stracciatella and fresh parsley.</i>	38

## SECONDI

<b>CRISPY SKIN 'WILD CAUGHT BARRAMUNDI (NT) (GF)</b> <i>Served with Saute' cherry tomato &amp; balsamic dressing.</i>	56.50
<b>VEAL PARMIGIANA (COWRA NSW)</b> <i>With Napoletana sauce, fior di latte cheese &amp; fresh basil. Served with roasted potatoes.</i>	50.50
<b>SIRLOIN STEAK FREE RANGE PASTURE FED 300g (COWRA NSW) (GF)</b> <i>Served with beef jus &amp; seasonal vegetables.</i>	61
<b>VEAL CUTLETS ALLA MILANESE (COWRA NSW)</b> <i>Herb crumb, with rocket, cherry tomatoes &amp; shaved parmesan.</i>	62
<b>SPATCHCOCK ALLA DIAVOLA (GAME FARM NSW) (GF)</b> <i>Served with peas, white wine, garlic &amp; chilli sauce.</i>	51.50

## SIDES

<b>ASPARAGUS GRATIN (V,GF)</b> <i>With Parmigiano Reggiano.</i>	19
<b>BROCCOLINI GRATIN (V,GF)</b> <i>With Parmigiano Reggiano.</i>	19
<b>FRENCH FRIES (V,VE)</b>	17
<b>ROASTED POTATOES (V,VE)</b>	19
<b>RADICCHIO, ROCKET, PARMIGIANO &amp; FENNEL SALAD (V,GF)</b>	21
<b>MEDITERRANEAN SALAD (V,GF)</b> <i>Cucumber, Danish fetta, cherry tomatoes, black olives &amp; Spanish onion.</i>	19



### *ANTIPASTI*

MIXED OLIVES 10

TRADITIONAL BRUSCHETTA (2pcs) 16  
*Served with truss tomato, basil & oregano.*

### *PASTA*

VEGAN RIGATONI VODKA 38.85  
*With vodka and spicy salsa rosa.*

VEGAN BOSCAIOLA 38.85  
*Fresh cherry tomatoes, mushrooms, basil, chilli & garlic.*

### *SIDES*

MEDITERRANEAN SALAD 19  
*Cucumber, cherry tomatoes, black olives & Spanish onion.*

RADICCHIO, ROCKET & FENNEL SALAD. 21

### *DOLCI*

VEGAN AFFOGATO 22  
*Served with vegan vanilla ice cream & your choice of Amaretto or Frangelico.*

Gluten free pasta available on request.

We strive to source all our ingredients locally using sustainable produce.

In some instances, we source products from France, Italy, Spain and Japan.

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip.

A processing fee of 0.8% - 2% is applied to all credit & debit cards.