



DINNER

5 to 9pm, Daily

ANTIPASTI

Piatto di Salumi 21

selection of locally and internationally sourced meats and cheeses with accompaniments

Calamari Ripieni 16

soffrito of salumi, stuffed squid, tomato, brown butter crouton, kale

Moleche 19

prawn and lump crab stuffed soft shell crab, wild greens, grilled lemon

Carpaccio di Manzo 17

AAA beef tenderloin, lightly cured, local peas, onion, aioli, miner's lettuce

Pizze Fritti 14

fried pizze, fresh mozzarella, san marzano tomato, basil

Tonno Crudo 17

seared rare albacore tuna, artichoke, citrus, smoked char caviar

Panzanella 10

tuscan bread salad, house made ciabatta, cherry tomato, poached quail egg, arugula, wild spring onion

PASTA

Wild Nettle Ravioli 18

stinging nettle, ricotta, parmigiano, brown butter

Tagliatelle Bolognese 19

classic meat ragu, parmigiano

Rigatoni Amatriciana 22

guanciale, san marzano tomato, pecorino romano

Spaghetti alla Norma 17

eggplant, tomato, basil, mint

MAINS

Perch 27

tomato and saffron broth, fingerling potato, rapini, artichoke

Tagliata di Manzo 30

6oz grilled AAA striploin, arugula, olive oil, balsamic

Porchetta 27

herb rubbed pork roast, white bean, apple, crispy skin

Lamb 31

roasted lamb chop, spring peas, mint, lamb jus

[gf] = gluten-free pasta available +\$2
a gratuity of 18% will be added to groups of 6 or more