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## **Salumi**      served with pickles, grissini, salted almonds

**Wagyu Bresaola (50gm) cured beef -16**

**Prosciutto Di Parma (50gm) air dried leg ham -14**

**De Palma Coppacollo (50gm) tuscan pork neck salumi -14**

**La Boqueria Fuet Anis (50gm) pork and fennel salumi -14**

**Selection of Salumi (200gm) - 28**

## **Small Plates**

**Marinated Sicilian Olives - 7**

**Oysters – Shucked to Order Sydney Rock - Shallot Vinaigrette – 4 each**

**Croquettes - Cauliflower and Taleggio Cheese – 12**

**Fried Zucchini Flowers – Filled with Lemon Ricotta, Dill and Raisin Dressing – 12**

**Cantabrian White Anchovies – Broad Beans, Potato, Shallot, Sherry Vinegar - 12**

**Grilled Asparagus - Tarragon Salsa Verde, Egg yolk, Parmesan -16**

**Vitello Tonnato – Sliced Veal, Tuna Aioli, Red Endive, Capers, Wood Sorrel – 22**

**Cured Kingfish - Charred Cucumber, Smoked Tomato, Watercress, Lemon Oil - 22**

## **Large Plates**

**Market Fish - Raw Zucchini Salad, Walnut and Lemon Bagna Cauda - 34**

**Grilled Spatchcock – Deboned Baby Chicken, Braised Baby Cos, Bacon Sauce – 32**

**Scotch Fillet – Victorian Grass Fed Beef, Roast Baby Potatoes, Salsa Verde – 38**

## **Sides**

**Hand Cut Potatoes - Lemon Aioli – 11**

**Broccolini – Garlic, Chilli, Pangrattato - 12**

**Mixed Salad Leaves - Shallot Vinaigrette – 10**

**Heirloom Tomato Salad – Olive Oil, Basil - 12**

## **Handmade Pastas**

**Reginelle** – Slow Braised Lamb Shoulder, Tomato, Olive, Basil - 26

**Campenelle** – Pork + Fennel Sausage, Cavolo Nero, Spring Peas, Garlic, Chilli – 26

**Bucatini** – Broccolini, Almonds, Tomato, Basil, Spring Garlic, Chilli, Pangrattato - 24

**Spaghettini** – Blue Swimmer Crab Meat, Tomato, Zucchini, Spinach, Shellfish Bisque - 28

**Rissoni** – Crystal Bay Prawns, Sorrel, Chervil, Lemon, Mascarpone – 28

## **Pizza**

**Focaccia** – Garlic and Herb Pizza – 10

**Margherita** – Tomato, Fiore Di Latte, Basil, Olive Oil – 20

**Bianco** – Fiore Di Latte, Taleggio Cheese, Gorgonzola, Parmigiano, Garlic – 23

**Norma** – Grilled Eggplant, Feta Cheese, Fiore Di Latte, Tomato, Basil, Garlic, Chilli – 23

**Potato** – Sliced Potato, Fiore Di Latte, Caramelised Onions, Taleggio Cheese, Rosemary - 23

**Boss** – Tomato, Fiore Di Latte, Mushroom, Artichoke, Goats Cheese, Olives Chilli, Rocket - 23

**Pumpkin** – Roasted Pumpkin, Fiore Di Latte, Broccolini, Goats Cheese, Spinach,

Crispy Kale, Lemon Ricotta - 23

**Fungi** – Mushrooms, Porcini, Gorgonzola Cheese, Fiore Di Latte, Garlic, Parsley,

Truffle Oil – 25

**Salsiccia** – Pork Sausage, Tomato, Fiore Di Latte, Mushrooms, Caramelised Onion, Basil,

Chilli - 23

**Capricciosa** – Smoked Leg Ham, Fiore Di Latte, Tomato, Mushrooms, Artichokes, Basil,

Olives - 24

**Prosciutto** – Tomato, Fiore De Latte, Prosciutto Di Parma, Parmigiano, Rocket - 24

**Sopressa** – Sopressa Salumi, Nduja, Fiore De Latte, Roasted Peppers, Tomato, Basil – 24

**Gamberi** – Prawns, Cherry Tomato, Red Onion, Zucchini, Capers, Basil, Garlic, Chilli – 26

**Gluten Free Base + 4**  
**Notzarella Vegan Cheese No Charge**

## **Kids**

Fish + Chips – 13 / Spaghetti Bolognese – 12

Margherita Pizza - 12 / Margherita Pizza with Ham – 14

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## Artisanal Cheese

*A Selection of Italian Cheeses*  
*Prune Puree, Salted Almonds, Semolina Crackers*  
*One - 14 Two - 20 Three - 28*

*Alta Langa La Tur - Soft White Mould Cheese Made from Cow, Sheep, Goat Milk - Italy*  
*Alta Rosso Di Langa - Soft Washed Rind Cheese Made from Sheep, Cow Milk - Italy*  
*Gorgonzola Dolce D.O.P - Blue Mould Cheese Made from Cow Milk - Italy*

## Dessert

*Gelato - 4 each scoop*  
*Chocolate Terrine - Milk and Dark Chocolate Mousse, Amaretto Dacquoise - 14*  
*Panna Cotta - Honey, Elderflower, Shaved Peach - 14*  
*Limoncello Tiramisu - Mascarpone Cream, Citrus Curd, Raspberry - 14*

## Coffee

*Coffee - 4.50*  
*Chai Latte - 4.50*  
*Hot Chocolate - 4.50*  
*Soy Milk - .50*  
*Tea - Earl Grey, Peppermint, English Breakfast, Lemongrass & Ginger*  
*Sencha, Chamomile, Chai - 5*