

## CICCHETTI TO SHARE

### OYSTERS

Natural, Shallot Mignonette, Lemon

6/each

### CRUMBED OLIVES

Feta Cheese

9.5

### FLAT BREAD

Garlic, Mozzarella, Parmesan, Olive Oil

14

### OLIVES

9

### AFFETTATI

Italian Cured Meats, Pickles, Flat Bread

35

## ANTIPASTI

### BURRATA

Pumpkin Three Ways, Lemon, Olive Oil

26

### POLIPO

Charred Octopus, Fennel Sausage,

Romesco, Basil

24

### SNAPPER CRUDO

Pickled Kohlrabi, Capers, Burnt Butter,

Lemon

25

### CARPACCIO

Seared Beef, Rocket, Mushrooms,

Aged Parmesan

23

### ARANCINI

Flavour Of The Week, Aioli

18

Payments will be taken at the table.

We will take all reasonable efforts to accommodate guests' dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.

## SECONDI

### SAFFRON CASARECCE

Prawns, Chili, Garlic, Bottarga  
36

### PAPPADELLE

Venison And Pork Ragu, Shaved Parmesan  
38

### RAVIOLI

Mushrooms, Ricotta, Parmesan, Porcini Brodo  
34

### INSALATA SARDA

Fregola, Zucchini, Brussels Sprout, Feta  
Mint, Smoked Salmon  
34

### LAMB SHOULDER

*To Share*

Rosemary Roasted Lamb, Rocket and Parmesan Salad  
92

### PORCHETTA

Roasted Pork, Braised Chickpeas, Salsa Verde  
38

### TODAY'S CHEF SPECIAL MP

## SIDES

Italian Fries, Parmesan, Rosemary, Salt, Aioli 11  
Baby Carrots, Stracciatella, Hazelnuts 16  
Bitter Leaves, Pear, Walnut, Gorgonzola 16

## PIZZA

### CAPRESE

Tomato, Buffalo Mozzarella, Basil, Olive Oil  
26  
Add Seasonal Vegetables + 4

### DIAVOLA

Tomato, Mozzarella, Spicy Salami, Capsicum, Garlic  
26

### TARTUFO

Mozzarella, Italian Truffled Ham, Mushroom,  
White Truffle Oil  
33

### GAMBERO

Tomato, Mozzarella, Prawns, Rocket, Mascarpone Cheese, Chili  
26

### PARMA E RUCOLA

Tomato, Mozzarella, Rocket, Parma Ham, Parmesan  
26

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Gluten Free \$3  
Vegan Cheese \$3  
Add Seasonal Vegetables \$4

Add Meat or Seafood \$6  
Make it 'Habanero' Hot \$1.5  
Add Cheese \$3