

STARTER

PANE ALL'AGLIO homemade garlic bread, buffalo butter, sea salt	11 V
PANE GRIGLIATO grilled bread, olive oil, smoked sea salt, 5pc	9 VG
OLIVE marinated warm Italian mixed olives	14 VG
SARDINE MARINATE Anna's marinated white anchovies, vinaigrette, EVOO	21
SALAMI CASERECCI artisan made salami, pickled green chilli, taralli	25
PROSCIUTTO 24mo aged prosciutto di Parma, Italian crisps	25
CAPELANTE GRATINATE WA scallops, aromatic bread, lemon EVOO (6/12)	35/59
FRITTURINA D'ABRUZZO corn dusted local calamari, school prawns, lemon aioli	25
PAPALINA FRITTA corn dusted whitebait, aioli, paprika dust	25

ENTRÉE

ARANCINI AI FUNGHI porcini mushroom & scamorza arancini, san marzano tomato, grated parmesan dop, 4 pc	21 V
TEGOLINE DI POLENTA truffled polenta chips, truffle mayo, grated parmesan dop, 4 pc	19 V GF
COZZE IN UMIDO sautéed VIC mussels, SA vongole, chilli, pomodorini, EVOO	28
COZZE GRATINATE oven toasted mussels, aromatic bread, EVOO	28
VONGOLE IN GUAZZETTO SA vongole, chilli, EVOO, lemon	31
POLPETTE DELLA MAMMA beef & pork meatballs, san marzano tomat, shaved parmesan	24
INSALATA CAPRESE whole buffalo mozzarella (125g), tomato, basil, aged balsamic glaze, EVOO	23 V GF

HANDMADE PASTA

PAPPARDELLE AL RAGU DI PAPERA confit duck & porcini mushrooms ragu, pecorino cheese, chilli oil	39
FETTUCINE AL RAGU D'AGNELLO slow cooked lamb ragu, san marzano tomat, grated parmesan dop	38
SPAGHETTI MARINARA sautéed mussels, vongole, king prawns, san marzano tomato, garlic, chilli	41
SPAGHETTI DELL'ADRIATICO sautéed vongole, san marzano tomato, caper, anchovies, garlic, chilli	39
RAVIOLI CECI E PEPE chickpeas, sarawak pepper ravioli, spinach, gorgonzola, truffle cream	37 V
RAVIOLI DI ZUCCA pumpkin ravioli, asparagus, spinach, pumpkin seeds	37 V
PACCHERI IN SALSA DI FORMAGGI cauliflower, gorgonzola, taleggio, chilli oil, toasted aromatic crumbs	35
GNOCCHI PORCINI mushroom, spinach, garlic, crispy pancetta, grated parmesan dop	38
GNOCCHI GUANCIALE E TARTUFO cherry tomatoes, spinach, creamy truffle sauce, grated pecorino dop	39

MAIN

PESCE DEL GIORNO pan fried fish of day, broccoli mousse, pan seared broccolini, asparagus, chilli oil	45 GF
DENTICE AL CARTOCCIO whole snapper, cherry tomatoes, capers, orange, EVOO	44 GF
DENTICE AL FORNO roasted whole snapper, salsa verde charred witloaf, thyme EVOO	46 GF
COTOLETTA crumbed veal, parmesan spinach, truffle mayo, sea salt	44
GUANCIALE DI MANZO slow cooked beef cheek, sweet potato, roasted dutch carrots, jus	41 GF
BISTECCA ALLA GRIGLIA black angus rib eye steak, sauteed garlic baby beans, barbaresco jus	69
BRODETTO DI PESCE ALLA PESCARESE mussels, vongole, prawn, fish medallion, san marzano tomato, fresh chilli	45

SALADS & SIDES

RUCOLA E PERA rocket & pear salad, shaved parmesan, honey balsamic	15 V GF
WITLOAF SALAD apple, mayonnaise, celery, walnuts	15 V GF
PATATE AL FORNO hand cut crispy potatoes, rosemary, sea salt	15 VG GF
PEPERONI AL FORNO roasted bullhorns peppers, parsley, garlic, aged balsamic	15 VG GF
SPINACI SALTATI sautéed spinach, garlic, lemon juice, grated parmesan dop	15 V GF