

A decorative border of black and white line-art flowers and leaves surrounds the central text. The flowers are detailed, showing petals and stamens. The background is a light blue color with a thin white border.

YARRA VALLEY

AI FIORI

TRATTORIA ITALIANO DEL NORD

ANTIPASTI

Pair with 2020 Blanc de Blanc 12

Fresh locally made ciabatta with Soumah olive oil | 6

Wood fired garlic and herb ciabatta | 8

House pickled vegetables and marinated olives | 12

CONTORNI

Insalata | 12

Cos romano, garlic croutons, parmesan, egg
mayonnaise

Verdure di Stagione | 12

Steamed seasonal greens, macadamia, lemon
dressing

Patate Arrosto | 12

Roasted potatoes, garlic, rosemary

PRIMI

Antipasti Board | 38

Selection of cured meats, house made and local
produce

Add an Italian cheese | 12 per serve

Pair with 2021 Ai Fiori Rosato 12

Polenta | 18

Baked pecorino polenta, marinated mushrooms,
spinach, parmesan, truffle oil

Pair with 2021 Hexham Pinot Noir 15

Burrata | 20

Burrata, prosciutto, Barbera Nebbiolo soaked figs,
pickled walnuts, raspberry, crostini

Pair with 2020 d'Soumah Cabernet Merlot 11

Calamari | 22

Fried calamari, garlic aioli, gremolata, salsa verde

Pair with 2021 SV Savarro 12

AI FIORI

PIZZA

Margherita | 26

San Marzano tomato, basil, buffalo mozzarella

Add hot salami | 6 per serve

Add Prosciutto di Parma | 8 per serve

Pair with 2021 Ai Fiori Rosato 12

Funghi | 28

Wild mushrooms, confit garlic, truffle oil, porcini dust, buffalo mozzarella, parsley

Pair with 2019 Upper Ngumby Chardonnay 15

Verdura | 28

San Marzano tomato, roasted eggplant, pumpkin, artichoke, goat's fetta, basil, pinenut

Pair with 2021 Hexham Pinot Noir 12

Capricciosa | 28

San Marzano tomato, shaved ham, mushrooms, olives, white anchovies, buffalo mozzarella

Pair with 2019 The Butcher 17

Salsiccia di Maiale | 28

San Marzano tomato, pork sausage, fennel, chilli, buffalo mozzarella

Pair with 2019 SV Viognier 15

SECONDI

Pollo | 38

Grilled spatchcock, Pinot Noir braised lentils, leek, roasted carrots, broccolini

Pair with 2019 Upper Ngumby Chardonnay 15

Pesce | 38

Crispy skin salmon, fennel, orange, sultana and caper salad, basil oil, Botrytis Viognier dressing

Pair with 2019 SV Viognier 15

Pappardelle | 36

Slow cooked buffalo ragu, stuffed green olives, parmesan, parsley, pappardelle pasta

Pair with 2020 SV Cabernet Sauvignon 15

Orecchiette | 34

Broccolini, seasonal greens, garlic, chilli, pecorino, macadamia, orecchiette pasta

Pair with 2021 Ai Fiori Rosato 12

AI FIORI

FORMAGGIO D'ITALIA

40g serve with lavosh, fruit and nuts.

Sourced from Italy | 15

Cheese selection:

Mauri Taleggio | A creamy textured washed rind.

Aged six weeks.

Ocelli al Barolo | Cow's and goats milk, semi-hard cheese, aged in Barolo for 18 months

Mauri Gorgonzola | A soft, creamy textured blue cheese with a piquant finish.

Selection of three cheese board | 38

DOLCE

Pair with 2020 d'Soumah Brachetto Frizzante 10

Or 2020 SV Brachetto Tranquillo 13

House made ice cream/sorbet | 10

Please refer to specials board for today's selection

Affogato | 16

House made vanilla ice cream, frangelico, espresso

Torta al Cioccolato | 16

Chocolate and almond cake, Syrah and berry compote, mascarpone cream

Tiramisu | 16

Espresso, savoiardi, mascarpone, grappa di Barolo

AI FIORI