

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

Salad of radicchio, orange, almond, radish, red onion, raspberry vinaigrette

Cavoletto di bruxelles | 12

Roasted brussel sprouts, walnut crumb, walnut oil

Patate Arrosto | 12

Roasted potatoes, garlic, rosemary

PRIMI

Antipasti Board | 38

Selection of cured meats, seafood, house pickled and roasted vegetables, crostini

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 Upper Ngumby Pinot Noir 15

Burrata | 20

House made toasted focaccia, burrata, Coppa ham, Viognier soaked figs, pickled walnuts, truffle honey

Pair with 2019 SV Viognier 15

Prawns | 22

Wood fired prawns, garlic and lemon butter

Pair with 2021 SV Savarro 12

AI FIORI

PIZZA

Margherita | 26

San Marzano tomato, basil oil, buffalo mozzarella

Add hot salami | 6 per serve

Add Prosciutto di Parma | 8 per serve

Pair with 2021 Ai Fiori Rosato 12

Funghi | 28

Swiss brown mushrooms, truffle oil, confit garlic and chickpea, porcini dust, buffalo mozzarella, parsley

Pair with 2019 Upper Ngumby Chardonnay 15

Verdura | 28

San Marzano tomato, roasted eggplant, green olive, pumpkin, artichoke, goat's fetta, basil oil, pine nut

Pair with 2020 d'Soumah Cabernet Merlot 11

Capricciosa | 28

San Marzano tomato, shaved ham, mushroom, olive, white anchovy, buffalo mozzarella

Pair with 2019 The Butcher 17

Salsiccia di Maiale | 28

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

Pair with 2019 SV Viognier 15

SECONDI

Pollo | 38

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

Pair with 2019 Upper Ngumby Chardonnay 15

Pesce del giorno | 38

Fish of the day, white beans, kipfler potato, olives, roast capsicum sugo, basil oil

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

Portobello, porcini and pine mushrooms, garlic, chilli, cream, parmesan, orecchiette pasta

Pair with 2021 Upper Ngumby Pinot Noir 15

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 2021 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 di Aranci | 16

Orange and almond cake, warm orange syrup, mascarpone

Budino di Uva | 16

Sticky grape pudding, butterscotch brandy sauce, double cream

AI FIORI