

A decorative border of black and white line-art flowers and leaves surrounds the central text. The flowers are detailed with stippling and fine lines, and the leaves are simple with vein patterns. The border is set against a light blue background.

YARRA VALLEY

# AI FIORI

TRATTORIA ITALIANO DEL NORD

## ANTIPASTI

*Pair with 2020 Blanc de Blanc 14*

Fresh locally made ciabatta with Soumah olive oil | 6

Wood fired garlic and herb ciabatta | 9

House pickled vegetables and marinated olives | 13

Basil pesto wood fired pizza | 19

## CONTORNI

Insalata | 13

Salad of peach, radicchio, almond, raspberry  
vinaigrette

Vedura primaverilli | 13

Spring greens, garlic, olive oil, parsley

Patate arrosto | 13

Roasted potatoes, garlic, olive oil, rosemary

## PRIMI

Antipasti Board | 47

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

Add an Italian cheese | 16 per serve

*Pair with 2021 Ai Fiori Rosato 14*

Polenta | 20

Baked pecorino polenta, roasted eggplant,  
caponata, oregano

*Pair with 2021 SV Syrah 16*

Burrata | 20

House made toasted focaccia, burrata, heirloom  
tomatoes, basil oil

*Pair with 2020 d'Soumah Cabernet Merlot 14*

Sardines | 20

Oven roasted sardines, steamed green beans, garlic,  
white beans, tomato sugo

*Pair with 2021 SV Viognier 15*

# AI FIORI

**WOOD FIRED PIZZA** – *on house made  
sourdough base*

Margherita | 27

San Marzano tomato, fior di latte, basil

Add hot salami | 6 per serve

*Pair with 2021 Ai Fiori Rosato 14*

Funghi | 29

Confit garlic and chick pea, swiss brown mushrooms,  
truffle oil, porcini dust, fior di latte, pecorino, parsley

*Pair with 2021 Upper Ngumby Chardonnay 16*

Capricciosa | 29

San Marzano tomato, shaved ham, mushroom, olive,  
white anchovies, fior di latte, parsley

*Pair with 2020 SV Cabernet Sauvignon 16*

Prosciutto | 29

Basil pesto, prosciutto, fior di latte, parmesan, rocket

*Pair with 2021 SV Syrah 16*

**SECONDI**

Pollo saltimbocca | 39

Chicken stuffed with sundried tomato, sage,  
wrapped in prosciutto, pine nut, farro, caper salad

*Pair with 2021 Upper Ngumby Chardonnay 16*

Pesce | 39

Grilled fillet of salmon, asparagus, kale, broccolini,  
lemon aioli

*Pair with 2021 SV Viognier 15*

Pappardelle | 37

Slow cooked goat, pumpkin, carrot, tomato,  
pappardelle pasta, parmesan

*Pair with 2020 The Butcher 18*

Orecchiette | 37

Seasonal vegetables, garlic, olive oil, pangrattato,  
orecchiette pasta, parmesan

*Pair with 2021 d'Soumah Tutto Bianco 14*

**AI FIORI**

## FORMAGGIO

40g serve with lavosh, fruit, nuts and toasted house made fig and walnut loaf | 16 per serve

### *Cheese selection:*

Delice de Bourgogne | cow's milk, soft ripened, triple cream brie, Burgundy - France

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

Il Forteto Pecorino | Sheep's milk, hard cheese, sweet and nutty flavours - Italy

Mauri Gorgonzola | Cow's milk, creamy textured blue cheese with a piquant finish - Italy

Selection of three cheese board | 40

## DOLCE

*Pair with NV d'Soumah Brachetto Frizzante 14  
Or 2021 SV Brachetto Tranquillo 14*

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 Aranciata | 16

Orange and almond cake, mascarpone cream

Ciocolato Florentino | 16

Chocolate fudge Florentine, honey and almond glaze, pistachio ice cream

Tiramisu | 16

Savoiardi, espresso, mascarpone, marsala

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