



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

Toasted ciabatta crostini | 6

Wood fired garlic and herb ciabatta | 9

Green olives stuffed with anchovies and capsicum,
balsamic marinated mushrooms | 12

Basil pesto wood fired pizza | 19

CONTORNI

Insalata | 13

Pear, rocket, parmesan salad, citrus aioli

Verdure | 13

Seasonal 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

Arancini | 20

Leek and pecorino arancini, almond crumb, tomato
sugo, thyme

Pair with 2021 Upper Ngumby Chardonnay 17

Burrata | 20

Cantaloupe, burrata, prosciutto, grissini, raspberry,
mint oil, pomegranate molasses

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

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SECONDI

Pollo saltimbocca | 39

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

Pair with 2021 Upper Ngumby Chardonnay 17

Cotoletta di maiale | 39

Crumbed pork cutlet, roasted fennel, lentils, vincotto, mushroom, raisin, tarragon

Pair with 2020 d'Soumah Cabernet Merlot 14

Pesce | 39

Spanish Mackerel, baked potato and onion, roasted garlic, sauteed zucchini, spinach, olives

Pair with 2021 SV Viognier 15

Pappardelle | 37

Slow cooked beef ragu, tomato, cornichon, parsley, pappardelle pasta, parmesan

Pair with 2020 The Butcher 18

Tagliatelle | 37

Smoke trout, cherry tomato, Italian wild onion, cream, dill, tagliatelle pasta

Pair with 2021 d'Soumah Tutto Bianco 14

Orecchiette | 37

Roasted cauliflower, pesto, olive oil, cauliflower puree, pine nuts, orecchiette pasta, reggiano

Pair with 2021 Ai Fiori Rosato 14

WOOD FIRED PIZZA – on house made sourdough base

Margherita | 27

San Marzano tomato, fior di latte, basil

Add mild salami | 8 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 17

Capricciosa | 29

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

Pair with 2020 SV Cabernet Sauvignon 16

Salami | 29

San Marzano tomato, spicy nduja, roasted red capsicum, red onion, fior di latte

Pair with 2021 SV Syrah 16

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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

Savoirdi, espresso, mascarpone, marsala

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