

## PRIMI

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

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

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

## CONTORNI - \$16 per serve

Insalata | Pear, rocket, parmesan salad, citrus aioli

Verdure | Seasonal greens, garlic, olive oil, parsley

Patate arrosto | Roasted potatoes, garlic, olive oil, rosemary

## ANTIPASTI BOARD - \$55 per board

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

## SECONDI

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

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

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

Orecchiette | Roasted cauliflower, pesto, olive oil, cauliflower puree, pine nuts, orecchiette pasta, Reggiano

## WOOD FIRED PIZZA

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

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

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

## DOLCE

House made ice cream/sorbet | Please refer to specials board for today's selection

Torta Aranciata | Orange and almond cake, mascarpone cream

Cioccolato Florentino | Chocolate fudge Florentine, honey and almond glaze, pistachio ice cream

Tiramisu | Savoiardi, espresso, mascarpone, marsala

## FORMAGGIO - \$18 per serve

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

*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

## BEVANDE

2020 SV Blanc de Blanc 14 | 40

2021 d'Soumah Tutto Bianco 14 | 38

2021 Upper Ngumby Vineyard Chardonnay 17 | 55

2021 Equilibrio Reserve Chardonnay 25 | 92

2019 Ellena Nascetta 14 | 43

2021 SV Ai Fiori Rosato 14 | 38

2020 d'Soumah Cabernet Merlot 14 | 38

2021 SV Syrah 16 | 50

2020 SV Cabernet Sauvignon 16 | 50

2020 The Butcher Thomas Hendy Blend 18 | 62

2021 Equilibrio Reserve Pinot Noir 25 | 92

2019 Equilibrio Reserve Syrah 25 | 92

2020 Cantina di Gambellara Pinot Nero IGT 14 | 43

NV Brachetto Frizzante 14 | 38

2021 Brachetto Tranquillo 14 | 42

Watts River Nipper (2.9%) 8

Watts River Blonde (4.7%) 10

Watts River IPA (6.6%) 10

St Ronan's Apple Cider 10

Blitz - Aperol, soda, Brachetto Frizzante, orange 22

Aperol Spritz - Aperol, soda, Blanc de Blanc, orange 22

Gin Frizz – Four Pillars Gin, Brachetto Frizzante, lime, mint 22

Amaro Spritz - Amaro, soda, Blanc de Blanc 22