

A decorative border of black and white line-art flowers, including large hibiscus-like blooms and smaller blossoms, surrounds the central text. The background is a light blue color with a thin white border.

YARRA VALLEY

AI FIORI

TRATTORIA ITALIANO DEL NORD

ANTIPASTI

Pair with NV Blanc de Blanc 14

Or 2022 Ai Fiori Rosato 14

Fresh locally made ciabatta with Soumah olive oil | 7

House pickled vegetables and marinated olives | 12

Pizza Bianco | 15

Wood fired garlic pizza, parsley, pecorino, chickpea and garlic dip

Pizza Nero | 15

Wood fired olive tapenade pizza, rosemary, pecorino, chickpea and garlic dip

Antipasti di salumi | 30

Grazing selection of smoked and cured meats, pickled vegetables, olives, crostini

Antipasti di mare | 30

Grazing selection of prawns, house cured salmon, white anchovies, lemon, capers, pickled vegetables, crostini

Antipasti di verdure | 25

Grazing selection of roasted and house pickled vegetables, marinated mushrooms, olives, crostini

Add a European cheese | 18 per serve

PRIMI

Arancini | 20

Butternut pumpkin arancini, almond sunflower crumb, pea puree, parmesan tuille

Pair with 2023 SV Savarro 14

Burrata | 22

Burrata, heirloom tomatoes, cherry balsamic dressing, basil, grilled ciabatta

Pair with 2022 Skye Ridge Pinot Noir 14

Sardine | 20

Wood fired sardines, butter beans, garlic oil, zucchini, parsley, Chardonnay, lemon

Pair with 2022 Hexham Chardonnay 17

CONTORNI

Insalata | 8

Mixed leaves, vinaigrette

Verdure di stagione | 15

Steamed seasonal vegetables, olive oil, chives

Patate arrosto | 15

Roasted kipfler potatoes, confit garlic, olive oil, rosemary

AI FIORI

Please notify staff of any dietary requirements as some dishes can be modified. However, Soumah cannot guarantee a total absence of traces of allergens.

\$40 min spend on food per adult | 10% surcharge on weekends | 20% surcharge on public holidays | No splitting bills

SECONDI

Scallopini di pollo | 39

Chicken thigh scallopini, mushrooms, Blanc de Blanc, mustard, butter, garlic, cream, parmesan, parsley

Pair with 2022 Hexham Pinot Noir 17

Cotoletta di maiale | 39

Pan fried pork cutlet, roasted pumpkin, garlic, caramelized apple compote, green pickled peppers

Pair with 2022 SV Syrah 16

Pesce | 39

Grilled crispy skinned salmon, fennel, orange and dill salad, lemon balsamic dressing, fried capers

Pair with 2022 Hexham Chardonnay 17

Pappardelle | 38

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

Pair with 2021 The Butcher 18

Tagliatelle | 38

Smoked trout, cherry tomatoes, snow peas, cream, capers, lemon, tagliatelle pasta

Pair with 2023 Orchards Pinot Grigio 14

Orecchiette | 38

Broccolini, spinach, kale, cauliflower puree, orecchiette pasta, walnuts, crumbled baked ricotta

Pair with 2022 Skye Ridge Pinot Noir 14

WOOD FIRED PIZZA – on house made

sourdough base , no alterations

Margherita | 28

San Marzano tomato and sundried tomato sugo, fior di latte, basil

Add mild salami | 6 per serve

Pair with 2022 Ai Fiori Rosato 14

Potato | 29

Confit garlic and chick pea, roasted potato, red onion, fior di latte, rosemary

Add pancetta | 6 per serve

Pair with 2022 Hexham Chardonnay 17

Pepperoni | 29

San Marzano tomato, sopressa, roasted capsicum, red onion, pecorino, chilli oil, parsley

Pair with 2021 SV Cabernet Sauvignon 16

Pizza d'Soumah | 29

San Marzano tomato, wood smoked ham, artichokes, white anchovies, fior di latte, pine nuts

Pair with 2022 SV Syrah 16

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FORMAGGIO

50g serve with lavosh, fruit, nuts and toasted house made fruit loaf | 18 per serve

Cheese selection:

Le Dauphin | cow's milk, soft ripened, double cream brie, Rhone Valley - France

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

Smoked provolone | Cow's milk, semi-hard cheese, soft and sweet with a rich smoky finish - Italy

Fromager D'Affinois Truffle | cow's milk, soft ripened, double cream brie with black truffles, Rhone Valley - France

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

Selection of three cheese board | 46

Toasted house made fruit loaf | 7

DOLCE

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

House made ice cream/sorbet | 12

Please refer to specials board for today's selection

Affogato | 16

House made vanilla ice cream, frangelico, espresso

Chocolate Florentino | 16

House made chocolate fudge brownie, current, cherry, almond and honey crust, caramel ice cream

Pera | 16

Pinot Grigio poached pear, rhubarb and strawberry compote

Tiramisu | 16

Savoiardi, espresso, mascarpone, marsala

Cannoli | 18

House made cannoli, vanilla bean custard, chocolate crumb, raspberry coulis, maraschino cherry

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