

A decorative border of black and white line-art flowers, including roses and peonies, 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 16*

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 vedure | 25

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

Add a European cheese | 18 per serve

## PRIMI

Arancini | 20

Mushroom arancini, pickled vine leaves, wild fig compote  
*Pair with 2022 Skye Ridge Pinot Noir 16*

Burrata | 22

Burrata, pancetta, truffle honey, chargrilled pear, grilled ciabatta

*Pair with 2022 Ai Fiori Rosato 15*

Sardine | 20

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

*Pair with 2023 Hexham Chardonnay 19*

## CONTORNI

Insalata | 8

Mixed leaves, vinaigrette

Insalata | 15

Cos, egg, garlic aioli, shaved parmesan, white anchovies

Verdure di stagione | 15

Steamed seasonal vegetables, olive oil, chives

Patate arrosto | 15

Roasted kipfler potatoes, confit garlic, olive oil, rosemary

# AI FIORI

## SECONDI

Pollo | 39

Chicken breast filled with sundried tomatoes, mushroom, Blanc de Blanc, mustard, butter and garlic cream sauce, parmesan, parsley, basil oil

*Pair with 2022 Hexham Pinot Noir 19*

Cotoletta di maiale | 43

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

*Pair with 2022 SV Syrah 18*

Pesce | 39

Grilled fillet of Portland Blue Grenadier, green beans, tomato ragu, buttered almonds

*Pair with 2023 Hexham Chardonnay 19*

Pappardelle | 38

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

*Pair with 2021 The Butcher 20*

Spaghetti | 39

North Queensland prawns, chilli, tomato, shaved fennel, gremolata, spaghetti pasta

*Pair with 2023 Orchards Pinot Grigio 15*

Gnocchetti al forno | 38

Baked gnocchetti pasta, pumpkin puree, roasted parsnip, provolone, walnut crumb

*Pair with 2022 Skye Ridge Pinot Noir 16*

## 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 15*

Potato | 29

Confit garlic and chick peas, roasted potato, red onion, fior di latte, rosemary, green olives

*Pair with 2023 Hexham Chardonnay 17*

Prosciutto | 34

Prosciutto di Parma, parmesan, fior di latte, basil pesto

*Pair with 2023 Nebbiolo Barbera 16*

Pepperoni | 29

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

*Pair with 2021 SV Cabernet Sauvignon 18*

Pizza d'Soumah | 29

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

*Pair with 2022 Hexham Pinot Noir 19*

# AI FIORI



## 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 15  
Or 2021 SV Brachetto Tranquillo 16*

House made ice cream/sorbet | 12  
Please refer to specials board for today's selection

Affogato | 16  
House made vanilla ice cream, frangelico, espresso

Crostata al limone | 18  
Lemon curd tart, house made vanilla ice cream, pistachio floss, raspberries

Pera | 16  
Pinot Grigio poached pear, rhubarb and strawberry compote

Tiramisu | 16  
Savoiardi, espresso, mascarpone, marsala

Cannoli | 18  
Choc dipped house made cannoli, chocolate custard, hazelnuts

**AI FIORI**