

## SPUNTINO

*[snacks served individually]*

arancini di cavolfiore / 5ea V  
mushroom & parmigiano / 6ea V GF  
anchovy crostini / 8ea  
plate of mortadella - 50g / 11 GF  
deli sliced prosciutto - 50g / 16 GF  
ox tongue crocchetta / 7ea

## PIZZA

pizza del giorno - ask the staff for today's pizza / 28  
margherita, san marzano, mozzarella, basil / 25 V  
pizza 'all'aglio e tre formaggi' - garlic & cheese / 26 V  
porchetta, fennel, peperoncino, fontina / 28 V\*  
salami, gorgonzola, burnt honey, rosemary / 28 V\*  
mortadella & ricotta 'calzone', san marzano / 30 V\*  
add: prosciutto / 9 pork sausage, nduja, salami,  
mortadella, / 6 anchovies, olives, gluten free base / 5

## PICCOLO

*[small plates]*

antipasti, salumi, formaggio, great southern olives, pickles, crostini / 40 / 60 GF\*  
insalata primavera, broccoli, asparagus, fava, almond, ricotta salata / 21 / 29 V GF  
tonnato, roast beetroot, heirloom tomato, tuna / 23 / 34 V\* GF  
gnudi di gamberi e ricotta, dumplings of shark bay prawn & ricotta, salsa rossa / 24  
polpo alla griglia, grilled fremantle octopus, cannellini beans, nduja / 26 GF  
bruschetta con coppa di testa, salt cured pork head, mustard, caper agrodolce / 20  
carpaccio di manzo, black angus, pickled oyster mushroom, asiago / 26 GF  
t.f.c, tuscan fried chicken, nduja, honey, creme fraiche / 20 GF  
patatine fritte, fried potatoes, paprika, aioli / 12 V GF

## ..... il CAPO .....

### CHEF'S TASTING MENU - 85 per person

6 shared courses; influenced by seasonality, local produce & signature dishes

*\*individual dietary requirements can be catered for*

## GRANDE

*[main plates]*

pasta del giorno - ask the staff for today's pasta / 38  
potato gnocchi, ocellini formaggio, olio santo / 36 V  
spaghetti nero, shark bay crab, garlic, chilli / 41  
rigatoni alla ragu, pork & fennel ragu, san marzano tomato, parmigiana / 38  
risotto alle piselli, garden peas, pistachio, lemon / 37 V GF  
pesce del giorno, today's fresh fish, sicilian olives, capers, basil / MP GF  
collo d'agnello, grilled dorper lamb, fennel, mint / 46 GF  
tagliata di manzo, 250g grain fed sirloin, burro all'erba, lemon / 55 GF  
cotoletta di vitello, crumbed local veal on the bone, italian coleslaw, lemon / 55  
bistecca alla fiorentina, smoked beef on the bone, salsa al gorgonzola  
approx 800gm / allow 30 mins / 130 GF

## CONTORNI

*[sides]*

patate al forno - roast potatoes / 8 insalata - mixed bitter leaf salad / 12 fagiolini - green beans, bagna cauda / 16

*menu notes : please let our staff know of any dietary requirements when you order*

GF / gluten free : V / vegetarian option : \* / indicates dish can be adjusted to dietary requirement OR may not be suitable for coeliacs