

SPUNTINO

[snacks served individually]

arancini al ragu / 6ea
mushroom & parmigiano / 6ea V GF
anchovy crostini / 8ea
plate of mortadella - 50g / 11 GF
deli sliced prosciutto - 50g / 16 GF
bruschetta, pigs head terrine / 10ea GF*

PIZZA

pizza del giorno - ask the staff for today's pizza / 30
margherita, san marzano, mozzarella, basil / 27 V
pizza 'all'aglio e tre formaggi' - garlic & cheese / 29 V
pizza con gamberi, garlic shark bay prawns,
rocket pesto, lemon, aleppo / 33
porchetta, san marzano, provolone, oregano / 30 V*
napoletana, san marzano, salami, anchovies, olives / 31 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 di pomodori, fresh heirloom and pickled green tomatoes, cucumber,
radish, togarashi / 22 / 33 V GF
zucchini fritti, fried zucchini flowers, mozzarella, capers / 18 V
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
carpaccio di manzo, black angus, pickled oyster mushroom, asiago / 26 GF
lingua di bue, chargilled ox tongue skewers, salsa verde / 24 GF
t.f.c, tuscan fried chicken, nduja, honey, creme fraiche / 22 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 / 40
potato gnocchi, smoked tomato, ricotta, basil / 37 V
spaghetti nero, shark bay crab, garlic, chilli / 42
campanelle salsiccia, pork sausage, broccoli, chilli / 40
risotto al gorgonzola, figs, manjimup hazelnuts, honey / 39 V GF
pesce del giorno, today's fresh fish, sicilian olives, capers, basil / MP GF
pollo al mattone, whole chargilled baby chicken 'alla siciliana', pinenuts,
currants, red wine vinegar / 62 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

all card transactions incur a 1% surcharge