

**Two Course Menu - \$85 per person**

**Three Course Menu - \$110 per person**

## **PRIMI PIATTI**

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- FIORI** Battered, fried zucchini flowers.
- CRUDO** Diced baby Snapper, marinated in extra virgin olive oil & lemon, served with green apple, broccoli sprouts, bottarga, lime zest and chives.
- FAGOTTINI** Pork and veal sausages bound with parmesan, truffle egg and pork trotter finished with lemon infused extra virgin olive oil.
- SALMONATA** Thinly sliced Tasmanian ocean trout marinated in extra virgin olive oil & lemon, finished with bottarga and tarragon.
- MINESTRA MARITATA** Fish soup with bass groper, nettles, spinach, Sicilian bread dumplings and angel hair pasta

## **PASTA**

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- PACCHERI** Large tubular artisan pasta with braised calamari, cherry tomato, Peas, white wine and parsley
- RAVIOLI ALLA NORMA** Fresh, house made ravioli filled with ricotta, served with tomato salsa, roasted eggplant purée and fried basil
- MAFALDA ALLA TIBERIO** Long ribbon shaped pasta served with a Neapolitan ragu of pork & veal, finished with ricotta.
- FETTUCINE AL TARTUFOVO** (additional \$5) Cream and parmesan, topped with a fried truffle egg. Tossed at the table.
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Our seafood is MSC certified and sustainably caught / All Cards incur 1.5% processing fee / All prices are GST inclusive  
Gluten free and vegetarian menu available / A service charge of 10% applies to tables of 10 and more.

## SECONDI DI PESCE

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- CERNIA ALL'ACQUA PAZZA** Bass Groper poached in the pan with cherry tomato,  
White wine, marjoram & oregano
- MERLANGO** Crumbed, pan-fried King George whiting fillets, served with  
'insalatina' of diced cucumber, apple, fennel, capers and chives

## CARNE e VOLATILI

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- GALLETTO ALLA DIAVOLA** Butterflied char-grilled spatchcock with hot spices,  
roast capsicum, lemon and extra virgin olive oil.
- AGNELLO** Braised Milly Hill lamb shoulder with tomato, black olives,  
caramelized onion and rosemary
- BRACIOLETTE REGINALDO** Crumbed veal rolled with spinach, nutmeg & parmesan  
Grilled & drizzled with E.V. olive oil and lemon
- PORCHETTA ALLA ROMANA** Berkshire Pork shoulder, roasted with black pepper,  
rosemary and fennel seeds, served with sautéed broccoli leaves
- BISTECCA ALLA GRIGLIA** 500gm Nolan's Gympie Private Selection T-Bone, grain fed,  
(additional \$15.00) dry aged, grilled and served with sea salt and lemon.

## CONTORNI

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**Focaccia** \$8.50

House made bread with rosemary and sea salt.

**Insalata di rucola** \$16.50

Salad of wild rucola and parmesan.

**Fagioli alla Toscana** \$14.00

Cannellini beans with E.V. olive oil

**Spinaci con limone** \$19.50

Warm spinach with lemon & Armando's E.V. olive oil.

# **BUON RICORDO**

Menu Degustazione

Bruschetta

## **Gamberetti**

Deep fried baby school prawns with Armando's chilli oil.



## **Fagottini**

Pork & Veal sausages bound with parmesan, truffle egg and pork trotter, finished with lemon infused extra virgin olive oil



## **Fettuccine al Tartufo**

Fettuccine with cream and parmesan, topped with a fried truffle egg  
Tossed at the table



## **Pesce all'Acqua Pazza**

Bass Groper fillet poached in the pan with cherry tomato, white wine, marjoram and oregano



## **Braciolette Reginaldo**

Crumbed Veal rolled with spinach, nutmeg and parmesan.  
Grilled and drizzled with E.V olive oil and lemon.

**Dessert Tasting Plate to finish**

## DOLCI

**CROSTATA D'ARANCE** Orange tart with candied citrus and vanilla ice-cream.

**SEMIFREDDO AL TORRONE** Nougat Semifreddo with pistacchio scented cream, served with candied fruit

**TORTA MASCARPONE** Baked dessert of mascarpone, savoiardi and liqueur cherries with meringue topping.

**TIRAMISU** Layers of Savoiardi biscuit soaked with coffee, liqueur and mascarpone

## FORMAGGIO

Served with misura crackers, black and white sesame crispbread, Italian chestnut honey, walnuts, dates and apple.

One Cheese	17.00
Two Cheeses	26.00
Three Cheeses	34.00
Four Cheeses	40.00

### SOFT

**TALEGGIO DOP**, Lombardia

Pasteurised Cow, handcrafted

### BLUE

**VERDECAPRA**, Lombardia

Pasteurised Goat Gorgonzola style Aged 80 days

### HARD

**PECORINO SARDO**, Sardinia

Sheep aged in handmade baskets

**PARMIGIANO REGGIANO DOP**, Emilia-Romagna

Pasteurised Cow Aged 24 months