

Two Course Menu - \$90 per person

Three Course Menu - \$115 per person

ENTRÉE

*indicates Gluten Free,

Gluten Free Pasta available on request

CRUDO ALLA NEGRONI *

Sliced Hiramasa kingfish, gin, vermouth, candied orange, Extra virgin olive oil,
Campari crystals

SALMONATA *

Thinly sliced ocean trout marinated in lemon juice, olive oil and tarragon,
finished with bottarga

FAGOTTINI *

Traditional Pork and veal sausage; parmesan, truffle egg, pork trotter,
lemon infused extra virgin olive oil

FICHI *

Fresh figs wrapped in prosciutto, baked in gorgonzola sauce

CAVATELLI

Hand-made short, whole meal pasta, pumpkin cream, sage, amaretti

PACCHERI

Large tubular pasta, sauce made with braised rock cod, cherry tomato, white wine, garlic,

MAFALDA ALLA TIBERIO

Long ribbon shaped pasta served with a Neapolitan ragu of pork & veal,
finished with ricotta.

FETTUCCHINE AL TARTUFOVO

(additional \$5)

Cream, parmesan, lightly fried truffle egg, tossed at the table

A 10% surcharge is applied on Sundays

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.

MAINS

PESCE SPADA ALLA SICILIANA *

Pan-seared swordfish; pistachio sauce, capers, orange zest

ORATA *

Pan seared fillet of snapper; braised scarola, capers, black olives,

SCAMPI ALLA GRIGLIA *

(additional \$31.00)

Butterflied char-grilled scampi; lemon & extra virgin olive oil, rocket

GALLETTO *

Butterflied char-grilled spatchcock; braised fennel, Preserved lemon gremolata,

BRACIOLETTE REGINALDO

Grilled crumbed veal; spinach, nutmeg, parmesan, extra virgin olive oil, lemon

BISTECCA ALLA GRIGLIA *

(additional \$22.00)

500gm grilled Nolan's Gympie Private Selection T-Bone; grain-fed and dry aged

RANGERS VALLEY RIB EYE *

\$250.00

1.2kg, marble score 3, 270 day grain-fed Black Angus; sea salt and lemon.

SIDES

Focaccia \$8.50

house made bread; oregano and sea salt

Roast Potatoes * \$16.50

rosemary, extra virgin olive oil, sea salt

Sauteed Green Beans * \$16.00

Preserved lemon butter

Insalata di rucola * \$16.50

wild rucola, balsamic, parmesan

Fagioli alla Toscana * \$14.00

cannellini beans; extra virgin olive oil, parsley

Spinaci con limone * \$19.50

lemon and extra virgin olive oil.

DOLCI

*indicates Gluten Free

CROSTATA D'ARANCE

Brulee orange custard tart, candied orange, Chantilly cream.

Matching - *Cantina di Dolianova Moscato (Sardegna)* \$16

SEMIFREDDO AL TORRONE *

Nougat semifreddo, Italian liqueur, pistacchio scented cream, candied fruit

Matching - *Bloodwood 'Silk Purse' Riesling (Orange)* \$20

ZUPPA INGLESE

Vanilla & Chocolate crème pâtissier, sponge, alchermes, rum,
Italian meringue, almonds

Matching - *Corrado Tonelli 'Visner' (Marche)* \$18

SORBETTO E MACEDONIA *

Seasonal sorbet, macerated fruit, mint

Matching - *Cantina di Dolianova Moscato (Sardegna)* \$16

FORMAGGIO

Served with 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

BLUE

GORGONZOLA DOLCE LATTE - Lombardia

Pasteurised Cow

HARD

PECORINO SARDO - Sardinia

Unpasteurised Sheep

TESTUN AL BAROLO - Piemonte

Pasteurised Cow / Goat