

**Two Course Menu - \$90 per person**

**Three Course Menu - \$115 per person**

## **ENTRÉE**

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\*indicates Gluten Free,

Gluten Free Pasta available on request

### **CARPACCIO \***

Wagyu Beef fillet (marble score 9+); truffle oil, Salina capers, parmesan, rocket, balsamico

### **SALMONATA \***

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

### **FAGOTTINI \***

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

### **MINESTRA MARITATA**

Traditional soup; chicken, nettles, spinach, Sicilian bread dumplings, broken pasta

### **FREGOLA SARDA**

Pearl-shaped pasta; braised calamari, mussels, baby octopus, school prawns, saffron

### **MAFALDA ALLA TIBERIO**

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

### **GNOCCHI**

House-made gnocchi; lamb ragu, pecorino & thyme.

### **FETTUCCHINE AL TARTUFOVO**

(additional \$5)

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

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**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

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### **PESCE SPADA \***

Pan-seared swordfish; smoked red capsicum puree,  
green capsicum peperonata, mint, almond

### **MERLUZZO ALL'ACQUA PAZZA \***

Cod fillet; white wine, cherry tomato, marjoram, oregano

### **SCAMPI ALLA GRIGLIA \***

(additional \$31.00)

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

### **GALLETTO \***

Butterflied grilled spatchcock; portobello mushroom, radicchio,  
nutmeg, thyme, cream and walnuts

### **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

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#### **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

# **BUON RICORDO**

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Menu Degustazione \$165pp

## **Salmonata \***

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

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## **Fettuccine al Tartufo**

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

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## **Pesce Spada \***

Pan-seared swordfish; smoked red capsicum puree,  
green capsicum peperonata, mint, almond

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## **Galletto \***

Butterflied grilled spatchcock; portobello mushroom,  
radicchio, nutmeg, thyme, cream and walnuts

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**Dessert Tasting Plate to finish**