

Two Course Menu - \$95 per person

Three Course Menu - \$120 per person

ENTRÉE

*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

BURRATA *

Fresh mozzarella with a cream center, strawberry, basil, balsamico, pistacchio

BUCATINI ALL'AMATRICIANA

Long pasta, tomato, guanciale, pepper, pecorino

MAFALDA ALLA TIBERIO

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

CASARECCE

Short pasta, braised calamari, cherry tomato, parsley, white wine.

FETTUCCINE 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 *

Pan-seared swordfish; crushed pistachio, lemon, marjoram, parsley

SCAMPI ALLA GRIGLIA *

(additional \$31.00)

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

GALLETTO ALLA DIAVOLA *

Butterflied char-grilled spatchcock; hot spices, roast capsicum, lemon, chilli, extra virgin olive oil

AGNELLO*

Seared Lamb rump; Sicilian caponata of sweet and sour vegetables, balsamic jus

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

Spinaci con limone * \$19.50

lemon and extra virgin olive oil.

Insalata di rucola * \$16.50

wild rucola, balsamic, parmesan

Fagioli alla Toscana * \$14.00

cannellini beans; extra virgin olive oil, parsley

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

COPPA DEL MORO

Coffee and Tia Maria soaked Pavasini biscuit, coffee flavoured mascarpone,
Amarena cherries

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

SORBETTO E MACEDONIA *

Seasonal sorbet, macerated fruit, mint

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

FORMAGGIO

Three cheese served with black and white sesame crispbread,

Italian chestnut honey, walnuts, dates and apple.

34.00

SOFT

TALEGGIO DOP - Lombardia

Pasteurised Cow

BLUE

GORGONZOLA DOLCE LATTE - Lombardia

Pasteurised Cow

HARD

PECORINO SARDO - Sardinia

Unpasteurised Sheep