

**A la Carte - Minimum 2 courses per person**

**5 Course menu degustazione \$165**

**Matched wine degustazione \$95**

## **PRIMI PIATTI**

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<b>SALMONATA*</b>	Thinly sliced ocean trout marinated in lemon juice, olive oil, tarragon & bottarga.	39.00
<b>CRUDO ALLA NEGRONI*</b>	Thinly sliced Hiramasa kingfish, marinated in gin, vermouth, candied orange & campari crystals.	39.00
<b>BURRATA*</b>	Fresh mozzarella with a cream centre, served with peach & prosecco sauce with pistachio & fresh chives.	35.00
<b>FICHI BIONDI*</b>	Fresh figs wrapped in prosciutto & baked in gorgonzola sauce.	38.00

## **PASTA**

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<b>RAVIOLI</b>	Pumpkin Ravioli, burnt butter & sage with toasted almonds.	36.00/55.00
<b>FUSILLI ALLA TIBERIO</b>	Short, spiral pasta served with a traditional Neapolitan pork & veal ragu, finished with ricotta.	37.50/55.00
<b>TAGLIATELLE AL GRANCHIO</b>	Long pasta with spanner crab, cherry tomato, chili, garlic, white wine & parsley.	48.00/72.00
<b>FETTUCCINE AL TARTUFOVO</b>	Cream and parmesan, topped with a fried truffle egg. Tossed at the table.	44.00/60.00

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\*Indicates Gluten Free.

Gluten Free Pasta available on request.

**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  
Vegetarian menu available / A service charge of 10% applies to tables of 10 and more.

## MAINS

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<b>ORATA*</b>	Seared snapper fillet, Sicilian pesto of sun-dried tomato & almond, touch of cream & basil.	58.00
<b>SCAMPI ALLA GRIGLIA*</b>	Grilled scampi with lemon emulsion on rocket.	88.00
<b>GALLETTO ALLA CACCIATORE*</b>	Butterflied char-grilled spatchcock with onion, tomato, rosemary, black olives & mushroom.	57.50
<b>AGNELLO*</b>	Seared Lamb rump, pea puree, goats cheese, green bean, mint & lemon.	58.00
<b>BRACIOLETTE REGINALDO</b>	Grilled crumbed veal, filled with spinach, nutmeg, parmesan & lemon emulsion.	62.00
<b>BISTECCA ALLA GRIGLIA *</b>	500gm grilled Nolan's Gympie Private Selection T-Bone, grain-fed & dry aged.	82.00
<b>RANGERS VALLEY RIB EYE *</b>	1.2kg, marble score 3, 270 day grain-fed Black Angus, sea salt & lemon.	250.00

## SIDES

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**Focaccia** \$8.50  
house made bread, oregano & sea salt.

**Roast Potatoes \*** \$16.50  
rosemary, extra virgin olive oil, sea salt.

**Spinaci con limone \*** \$19.50  
lemon & 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

<b>CROSTATATA D'ARANCE</b>	25.00
Brûléed orange custard tart, candied orange, Chantilly cream. Matching - NV <i>Colomba Bianca Zibibbo (Sicilia)</i> \$18	
<b>SEMIFREDDO AL TORRONE *</b>	25.00
Nougat semifreddo, Italian liqueur, pistacchio scented cream, amarena cherry. Matching - 2016 <i>Toblar Ramondolo (Friuli)</i> \$26	
<b>MERINGATA*</b>	25.00
Baked meringue with Brandy mascarpone & spiced cherries. Matching - NV <i>Colomba Bianca Zibibbo (Sicilia)</i> \$18	
<b>TORTA AL CIOCCOLATO*</b>	25.00
A rich chocolate flourless cake served warm with berry sorbet. Matching - 2017 <i>Bertano Recioto della Valpolicella (Veneto)</i> \$25	

## FORMAGGIO

Three cheeses served with black & white sesame crispbread,  
Italian chestnut honey, walnuts, dates & apple.  
34.00

### SOFT

**TALEGGIO DOP** - Lombardia

Pasteurised Cow

### BLUE

**GORGONZOLA DOLCE LATTE** - Lombardia

Pasteurised Cow

### HARD

**PECORINO TOSCANO** - Tuscany

Unpasteurised Sheep

# **BUON RICORDO**

Menu Degustazione \$165pp

## **Crudo alla Negroni \***

Thinly sliced Hiramasa kingfish, marinated in gin, vermouth, candied orange & campari crystals.

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## **Fettuccine al Tartufovo**

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

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## **Orata \***

Seared snapper fillet, Sicilian pesto of sun-dried tomato & almond, touch of cream & basil.

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## **Galletto alla Cacciatore \***

Butterflied char-grilled spatchcock with onion, tomato, rosemary, black olives & mushroom.

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## **Dessert Tasting Plate to finish**