

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

**5 Course menu degustazione \$165**

**Matched wine degustazione \$95**

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**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 and campari crystals.	39.00
<b>BURRATA*</b>	Fresh mozzarella with a cream centre, strawberries marinated in balsamic & basil, fresh pistacchio	35.00
<b>FAGOTTINI *</b>	Traditional Pork and veal sausage; parmesan, truffle egg, pork trotter, lemon infused extra virgin olive oil	39.00

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**PASTA**

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<b>PLIN</b>	Agnolotti pasta filled with goats' cheese and ricotta, Barolo wine reduction with toasted hazelnut & fried sage	36.00/55.00
<b>FUSILI ALLA TIBERIO</b>	Short, spiral pasta served with a traditional Neapolitan pork & veal ragu, finished with ricotta.	37.50/55.00
<b>TAGLIATELLE</b>	Long pasta with cherry tomato, crab, chili, garlic, white wine & parsley.	48.00/72.00
<b>FETTUCINE 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

Visa & Mastercard incur 1.27% processing fee, AMEX 2.2%, International cards 3.3%  
All prices are GST inclusive / A service charge of 10% applies to tables of 10 and more.

## MAINS

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<b>ORATA*</b>	Seared snapper fillet, Insalata of cucumber, fennel, apple & tarragon with lemon dressing.	58.00
<b>SCAMPI ALLA GRIGLIA*</b>	Grilled scampi with lemon emulsion on rocket.	88.00
<b>GALLETTO ALLA SALTIMBOCA*</b>	Butterflied spatchcock, prosciutto, cooked in marsala wine with sage and served with Jerusalem artichoke puree.	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.

## VINI DOLCI e LIQUOROSI

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2022 Bloodwood 'Silk Purse' Riesling (Orange)	75ml 20
2017 Bertani Recioto della Valpolicella (Veneto)	25
NV Colomba Bianca Zibibbo (Sicilia)	18
	60ml
2012 Cantalici 'Baruffo' Vin Santo Del Chianti Classico DOC - served with cantuccini	36

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### FORTIFIED

60ml

Chambers Rosewood Old Vine Muscadelle	16
Campbells Classic Muscat	18
Marcarini Barolo Chinato	22

### Caffè/Tè con piccola pasticceeri 8.50

We proudly offer Illy coffee and Tavalon tea

### Caffè Irlandese 17.00

with Irish whiskey and floated cream

### L'Affogato al Caffè 20.00

Espresso with vanilla ice cream topped with liquor

### Cioccolata Calda 11.00

thick Italian hot chocolate with whipped cream

### Corretto con Grappa o Anice 13.00

Espresso with a dash of grappa or anice

**PLEASE SEE OUR WINE LIST FOR THE FULL RANGE OF  
AFTER DINNER DRINKS**

