**A la Carte - Minimum 2 Courses Per Person**

**5 Course Menu degustazione $165**

**Matched Wine Degustazione $95**

# PRIMI PIATTA

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|---|---|---|
| **SALMONATA *** | Australian Ocean Trout, thinly sliced, marinated in lemon juice, olive oil, tarragon & Bottarga | 42.00 |
| **CRUDO ALLA NEGRONI *** | Spencer Gulf Hiramasa Kingfish, thinly sliced, marinated with gin, vermouth, candied orange & Campari crystals | 42.00 |
| **BURRATA *** | Fresh Mozzarella with a cream centre served with sugar cured cherry tomatoes & a sweet basil sauce | 38.00 |
| **FAGOTTINI *** | Traditional Italian Sausage of pork, veal, parmesan & truffle egg served with wild rocket and house made lemon infused Olive Oil | 42.00 |

# PASTA

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| **PLIN** | Agnolotti Pasta, goat's cheese and ricotts filling, cooked in a Barolo Sauce served with toasted hazelnuts & fried sage | 40.00/58.00 |
| **FUSILLI ALLA TIBERIO** | Traditional Neapolitan Ragu of pork & veal, finished with ricotta | 42.00/60.00 |
| **TAGLIATELLE** | Australian Spanner Crab, cherry tomatoes, garlic, chilli & parsley | 48.00/72.00 |
| **FETTUCCINE AL TARTUFOVO** | Cream & parmesan, topped with a fried White Truffle infused egg. Tossed tableside | 46.00/65.00 |

* indicates Gluten Free

Gluten Free Pasta available upon request

**A 10% surcharge is applied on Sundays**

Our seeafood is MSC certified & sustainably caught

All prices are GST inclusive / A service charge of 10% applies to tables of 10 or more

# SECONDI

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|---|---|---|
| **ORATA *** | NZ Snapper fillets, grilled with a insalata of cucumber, apple, wild fennel & tarragon served with a light lemon dressing | 60.00 |
| **SCAMPI ALLA GRIGLIA *** | WA Scampi, char-grilled with a lemon emulsion on a bed of wild rucola | 88.00 |
| **GALLETTO ALLA DIAVOLA *** | Butterflied Spatchcock, char-grilled served with roasted capsicums, chilli & lemon | 60.00 |
| **PORCHETTA ALLA ROMANA *** | Roasted Pork Shoulder, seasoned with fennel, rosemary & cracked pepper served with braised "agro dolce" radicchio | 60.00 |
| **BRACIOLETTE REGINALDO** | Grilled crumbed veal, with a spinach, nutmeg & parmesan filling, finished with lemon emulsion | 64.00 |
| **BISTECCA ALL GRIGLIA *** | 500gm Nolan's Gympie Private Selection T-Bone, grain-fed & dry aged, char-grilled to your liking | 82.00 |
| **RANGERS VALLEY RIB EYE*** | 1.2kg, marble score 3, 270 day grain-fed Black Angus, sea salt & lemon | 275.00 |

# CONTORNI

**Focaccia** **$13.50**
House made bread, oregano & sea salt

**Roast Potatoes *** **$17.00**
Rosemary, extra virgin olive oil & sea salt

**Insalata di Rucola *** **$17**
Wild rucola, balsamic & parmesan

**Cime di Rapa *** **$19.50**
Slightly Bitter leafy greens, sauteed with chilli & garlic

**Fagioli all Toscana *** **$14**
Cannellini beans, extra virgin olive oil & parsley

# DOLCI

*indicates Gluten Free

**CROSTATA D'ARANCE** 25.00
Brûléed orange custard tart, candied orange, Chantilly cream.
**Matching –** ***2019 Caruso & Minini Grillo (Sicilia) $27***

**SEMIFREDDO AL TORRONE *** 25.00
Nougat semifreddo, Italian liqueur,
pistacchio scented cream, amarena cherry.
**Matching –** ***2022 Bloodwood 'Silk Purse' Riesling (Orange) $20***

**MERINGATA*** 25.00
Baked meringue with berry compote & vanilla scented cream.
Served with basil sorbet.
**Matching –** ***2022 Torrevento Moscato di Trani (Puglia) $18***

**TORTA AL CIOCCOLATO*** 25.00
Almond based, warm chocolate cake served with
vanilla anglaise & berry sorbet.
**Matching –** ***NV Campbells Muscat (Rutherglen) $18***

# 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** - Toscana Unpasteurised Sheep