

TAKEAWAY MENU

PRIMI PIATTI

SALMONATA*	Thinly sliced Australian Ocean Trout marinated in lemon juice, olive oil, tarragon, Australian bottarga	36.00
CRUDO ALLA NEGRONI*	Thinly sliced Australian Hiramasa Kingfish; marinated in gin, vermouth, candied orange & Campari crystals	36.00
BURRATA*	Fresh mozzarella with a cream centre, candied cherry tomatoes with a sweet basil sauce	33.00
FAGOTTINI *	Traditional Pork & veal sausage; parmesan, truffle egg, pork trotter, lemon infused extra virgin olive oil	36.00

PASTA

PLIN	Agnolotti pasta filled with goat's cheese and ricotta, Barolo wine reduction with toasted hazelnut & fried sage	34.00/50.00
FUSILI ALLA TIBERIO	Short spiral pasta served with a traditional Neapolitan pork & veal ragu, finished with ricotta	36.00/51.00
TAGLIATELLE	Long pasta with cherry tomato, Australian crab, chili, garlic & parsley.	41.00/62.00
FETTUCCINE AL TARTUFOVO	Cream and parmesan, topped with a fried truffle egg. Tossed at the table.	39.00/56.00

*indicates Gluten Free,

Gluten Free Pasta available on request

MAINS

ORATA*	Seared New Zealand snapper fillet, Insalata of cucumber, fennel, apple & tarragon with lemon dressing	51.00
SCAMPI ALLA GRIGLIA*	Grilled Australian scampi with lemon emulsion on rocket	75.00
GALLETTO ALLA DIAVOLA*	Chargrilled butterflied spatchcock, roasted capsicums, chilli & lemon	51.00
PORCHETTA ALLA ROMANA*	Oven roasted pork shoulder with fennel, rosemary & black pepper, served with braised radicchio 'agro dolce'	51.00
BRACIOLETTE REGINALDO	Grilled crumbed veal, filled with spinach, nutmeg, parmesan & lemon emulsion	55.00
BISTECCA ALLA GRIGLIA *	500gm grilled Nolan's Gympie Private Selection T-Bone, grain-fed & dry aged	70.00
RANGERS VALLEY RIB EYE *	1.2kg, marble score 3, 270 day grain-fed Black Angus, sea salt & lemon	235.00

SIDES

Focaccia \$11.50
house made bread, oregano & sea salt.

Roast Potatoes * \$14.50
rosemary, extra virgin olive oil, sea salt.

Insalata di rucola * \$14.50
wild rucola, balsamic, parmesan.

DOLCI

*indicates Gluten Free

CROSTATA D'ARANCE	21.00
Brûléed orange custard tart, candied orange, Chantilly cream.	
SEMIFREDDO AL TORRONE *	21.00
Nougat semifreddo, Italian liqueur, pistacchio scented cream, amarena cherry.	
MERINGATA*	21.00
Baked meringue with berry compote & vanilla scented cream. Served with basil sorbet.	
TORTA AL CIOCCOLATO*	21.00
Almond based, warm chocolate cake served with vanilla anglaise & berry sorbet.	

FORMAGGIO

Three cheeses served with black & white sesame crispbread,
Italian chestnut honey, walnuts, dates & apple.
29.00

SOFT

TALEGGIO DOP - Lombardia

Pasteurised Cow

BLUE

GORGONZOLA DOLCE LATTE - Lombardia

Pasteurised Cow

HARD

PECORINO TOSCANO - Toscana

Unpasteurised Sheep