

LITTLE BITES

Potato croquette filled with mozzarella served on a tomato concasse.
\$9.5

Panzerotti filled with Italian sausage, salami, gorgonzola
served with a spicy capsicum sauce.
\$9.5

ENTRÉES

Carpaccio di Manzo \$26
Thinly sliced rare beef eye fillet dressed with wild roquette,
croutons, balsamic glaze, capers and parmesan shavings.

Barbabietola e Burrata \$24
Burrata cheese, roasted beetroot, apple, walnuts and crispy pancetta.

MAINS

Rigatoni al ragu di Agnello e Pistachio \$36
Rigatoni tossed with a rich lamb ragu finished with pistachio nuts.

Saltimbocca \$42
Veal medallions topped with sage and prosciutto served with a
medley of mash potato and sautéed spinach finished with a white
wine butter sauce.

Pesce \$39
Pan seared catch of the day with charred bullhorn peppers, dutch
cream mash finished with a citrus butter sauce.

Bistecca \$45
Char grilled porterhouse steak served sliced served with potatoes
gratin, sautéed turnip tops finished with a red wine jus.

Pizza \$25/\$30
Saffron cream, mozzarella, prawns and zucchini flowers.