



SMALLER

- Freshly shucked oyster / 5.5
- Mixed marinated 'ALTO' olives from NSW / 8
- Culatta, baked ricotta & 'nduja, sesame crisps / 20
- Port Lincoln crispy sardines with salsa verde / 16
- Kingfish crudo, rosemary oil, parsley / 18
- Fried pork polpette, pesto, parmigiano-reggiano DOP / 18
- Fresh stracciatella, roasted globe artichokes and sage / 28

PASTA

- Mafaldine 'cacio e pepe,' black pepper, pecorino-romano DOP / 25
- Tagliatelle, Skull Island king prawns, bisque, asparagus / 38
- Agnolotti dal plin, chicken & pancetta, sage butter, parmigiano-reggiano DOP / 36
- Triangoli al primavera, garden pea & ricotta, broad beans, basil, pecorino-romano DOP / 32
- Spaghetti, Port Phillip Bay mussels, San Marzano tomato sugo, peperoncino / 38
- Pappardelle, milk braised pork, cipollini, pink peppercorn, parmigiano-reggiano DOP / 36

LARGER

- Cape Grim Wagyu Bistecca, patate fritte & salsa verde / 85
- 21 day dry-aged grass-fed 600g Cape Grim Rib-Eye - Marble Score 6, triple cooked potatoes, salsa verde
- Market whole fish, 'Italian style' X.O. sauce; bottarga, capers, butter, anchovy / MP

SIDES

- Asparagus, parmesan cream, pangrattato / 18
- Gem lettuce, vincotto, pecorino-romano DOP / 18

SWEET

- Bombolini, mascarpone, lemon curd, passionfruit / 16
 - Chocolate, dulce de leche, coconut crumble / 16
 - Cheese selection, Sunraysia muscatels, crisps / 30
 - Coppa Gelato / 5.5 / trio 15
- Changing daily, freshly made & delivered from Jock's in Albert Park