



## CHEF'S SELECTION

**PRANZO** (lunch only) • 60/guest

**PASTA MISTA** • 80/guest

**CLASSICO** • 110/guest

## SMALLER

Freshly shucked oyster / 5

Mixed marinated 'ALTO' olives from NSW / 8.5

Cantabrian anchovy, stracciatella, lavosh, basil oil / 6.5

Hiramasa kingfish crudo, celery, chive oil, balsamico bianco / 20

Salumi misti, guindilla peppers, lavosh / 28

Fried pork polpette, pesto, parmigiano-reggiano DOP / 18

Barbecued squid, ink, confit potato, sea herbs / 24

Crispy brussels sprouts, pancetta, parmesan cream, pecorino-romano DOP / 22

## PASTA

**Mafaldine** 'cacio e pepe,' black pepper, pecorino-romano DOP / 26

**Maltagliati**, king prawns, anchovy butter & 'nduja pangrattato / 36

**Agnolotti** dal plin, chicken & pancetta, sage butter, parmigiano-reggiano DOP / 36

**Tortelli**, stracciatella, basil, pecorino-romano butter / 32

**Conchiglie** al nero, Fremantle octopus, 'nduja calabrese, pickled shallots / 35

**Pappardelle**, pork shoulder & beef brisket bolognese, parmigiano-reggiano DOP / 34

**Tagliatelle**, braised pine mushroom ragu, saltbush, parmigiano-reggiano DOP / 30

## LARGER

Market fish / MP

Bistecca, triple cooked potatoes & salsa verde / 79

*850g Grass-fed Cape Grim Rib-Eye*

## SIDES

Barbecued broccolini, pine nuts, saltbush, balsamico bianco / 15

Roasted cauliflower, smoked macadamia, brown butter, sage / 15

Gem lettuce, pistachio, vincotto, pecorino-romano DOP / 15

## SWEET

Bombolini, mascarpone, lemon curd, passionfruit / 15

Caramelised white chocolate semifreddo, pistachio, mandarin / 15

Cheese selection, Sunraysia muscatels, sesame crisps / 30