



## Starters

Italian Olives Marinated w. Orange And Lemon V, GF, DF	14
Focaccia, Confit Garlic, Rosemary & Smoked Salt V, DF	18
Burrata, Eggplant Caponata, Pinoli, Cialda Di Pane GFO, V	22
Arancini Quattro Formaggi, Maionese Al Tartufo, Pepe Nero, Salvia Fritta V	18
Porchetta Stesa, Parsnip Puree, Charred Fennel GF	22
Tomino Piemontese, Prosciutto, Walnut, Honey, Lemon Thyme GF	22
Tuna Tonnato Crudo, Tuna & Caper Sauce, Pasta Crisps DF GFO	26
Calamari Fritti, Lemon & Caper Mayonnaise DF	24
Seared Scallops, Cauliflower Puree, Pancetta Croccante, Pangrattato GFO	26
Grilled WA Octopus, Chickpea Puree, Chilli Oil GF	28

## Pizza

Margherita – Tomato, Buffalo Mozzarella, Fior Di Latte & Fresh Basil V	26
Diavola – Tomato, Fior Di Latte Hot Abruzzo Salami, Olives	28
Tartufata – Fior Di Latte, Truffle Mushrooms & Asiago Cheese V	28
Salsiccia – Fior Di Latte, Pork & Fennel Sausage, Rosemary Potatoes	28
Prosciutto – Tomato, Fior Di Latte Prosciutto, Rocket & Lemon Ricotta	30
Estiva – Fior Di Latte, Grilled Vegetables, Cherry Tomatoes, Scamorza, Basil V	28

GF Gnocchi Add \$3  
Side of Bread (GF Available) - Add \$3.00

V: Vegetarian | VO: Vegetarian Option | GF: Gluten Free | GFO:  
Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option

We do our best to cater to dietary requirements, however our  
kitchen does contain allergens. Every effort is made to reduce  
cross-contact.

Please note that surcharging is applied to cover the cost of  
processing card transactions. Rates applied (inc GST) are Visa  
Credit/Debit @ 1.55%, Mastercard Credit/Debit @ 1.55%,  
JOB/AMEX @ 1.85%, EFTPOS Debit @ 0.0%  
A 15% surcharge will be applied to the total bill on public holi-

## Pasta

Pappardelle Veal Ossobuco Ragu, Grana Padano A Neve GFO, DFO	38
Ravioli Cacio E Pepe, Ripieni Di Ricotta-Mascarpone & Tartufo Bianco V	34
Potato Gnocchi, Tomato Sugo & Basilico, Stracci Di Buffalo Mozzarella V, GFO, DFO	32
Prawn & Ndjua Risotto, Crema Di Zucchine & Saffron Dill Broth GF, DFO	39
Linguine, Moreton Bay Bug, Spanner Crab & Lobster Bisque DF	48
Chef Francesco's Signature Dish	

## Mains

Mussels, Nduja, Shallots, White Wine, Ciabatta DF, GFO	38
Char-Grilled Sovereign Lamb Cutlets, Peperonata & Goats Curd GF, DFO	48
Crisp Skin Barramundi Fillet, Sauteed Escarole, Charred Lemon GF, DF	45
Wagyu Rump Tagliata, Tuscan Kale, Cannellini Beans, Aged Vincotto GF, DF	46
Chef Francesco recommends Medium Rare	

## Sides

Marinated Grilled Zucchini, Vinegar Dressing, Salted Ricotta V, DFO, GF	16
Charred Broccolini, Garlic, Raisins, Pine Nuts & Pickled Chilli V, DF, GF	16
Rosemary & Confit Garlic Roasted Potatoes GF, DF, V	14
Rocket Salad, Tomatoes, Grana Padano, White Balsamic V, DF, GF	16

## Set Menus

Having a hard time deciding? Our shared set menus are designed to make life a little more dolce...

### Selezione Classica

Shared Banquet (Min 4) 79pp

Pane E Burro

Burrata, Eggplant Caponata,  
Pinoli, Cialda Di Pane GF, V

Arancini Quattro Formaggi,  
Maionese Al Tartufo, Pepe Nero,  
Salvia Fritta V

Calamari Fritti, Lemon  
& Caper Mayonnaise DF

Potato Gnocchi, Tomato Sugo  
& Basilico, Stracchi Di  
Buffalo Mozzarella V, GF, DFO

Pappardelle Veal Ossobuco  
Ragu, Grana Padano  
A Neve GF, DFO

Char-Grilled Sovereign Lamb  
Cutlets, Peperonata &  
Goats Curd GF, DFO

Rocket Salad, Tomatoes, Grana  
Padano, White Balsamic V, DF, GF

### Chef's Table

Treat yourself with a six course  
shared degustation menu from Chef  
Francesco's Favourite

105pp (Min 2 Guests)

*The Intro...*  
Amuse Bouche

*Something To Start...*  
Tomino Piemontese, Prosciutto,  
Walnut, Honey, Lemon Thyme

*From The Ocean...*  
Seared Scallops, Cauliflower Puree,  
Pancetta Croccante & Lemon  
Pangrattato

*Say Cheese...*  
Ravioli Cacio E Pepe, Ripieni  
Di Ricotta-Mascarpone &  
Tartufo Bianco

*Chef's Signature Dish...*  
Linguine, Moreton Bay Bug,  
Spanner Crab &  
Lobster Bisque

*The Real Thing...*  
Wagyu Rump Tagliata,  
Tuscan Kale, Cannellini Beans,  
Aged Vincotto

*The Sin...*  
Torta Caprese, Crema Alla Vaniglia,  
Chocolate & Cinnamon Sauce

### Gran Selezione

Shared Banquet (Min 4) 99pp

Pane E Burro

Tomino Piemontese, Prosciutto,  
Walnut, Honey, Lemon Thyme GF

Tuna Tonnato Crudo, Tuna &  
Caper Sauce, Pasta Crisps DF, GF

Arancini Quattro Formaggi,  
Maionese Al Tartufo, Pepe Nero,  
Salvia Fritta V

Linguine, Moreton Bay Bug,  
Spanner Crab &  
Lobster Bisque DF

Pappardelle Veal Ossobuco  
Ragu, Grana Padano  
A Neve GF, DFO

Wagyu Rump Tagliata,  
Tuscan Kale, Cannellini Beans,  
Aged Vincotto GF, DF

Crisp Skin Barramundi Fillet,  
Sauteed Escarole,  
Charred Lemon GF, DF

Rosemary & Confit Garlic  
Roasted Potatoes GF, DF, V

### Dessert

Add a dessert tasting platter

12pp

