

ANTIPASTI

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Ostriche al Naturale GF

Oysters served natural with lemon and vinaigrette 7

Antipasto "Caffé E Cucina" GFO

Chef's selection of cured meats and DOP Parmigiano Reggiano served with marinated olives, feta stuffed peppers, pickled chilli, homemade Grissini and Gnocco Fritto

For one 34 | For two 52

Carpaccio di Manzo GFO

Beef Carpaccio served with baby king mushrooms, truffle mayo, bread croutons and micro-herbs 39

Calamari Sant'Andrea...dal 1988

Our flour dusted shallow fried calamari served with rocket and balsamic mayo

Entrée 38 | Main 48 | Oval 90

Gamberoni alla Griglia GFO

Grilled king prawns (4) with garlic, chilli, basil and lime mayo 48

Burratina del Sud V, GFO

Handmade 125g Burrata cheese served with pizzaiola coulis, pickled eggplant, traditional "frisella" and basil oil 36

Crocchette di Porcini e Tartufo

Panko crumbed Porcini Mushroom croquettes flavoured with truffle paste, served with truffle mayo and spinach cream 29

Capesante in Padella GFO

Pan seared Japanese Scallops (4) served with a corn cream, sultana - pine nut crumb, beetroot powder, herb oil and rice chips 38

PRIMI PIATTI

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Linguine di Mare al Cartoccio...dal 1988 GFO

Our Liguori linguine with king prawn, calamari, mussels, clams, scallops,
garlic, chilli, tomato, baked in parchment paper **59**

P.S. Don't forget the surprise...

Spaghettoni al Granchio GFO

Liguori Spaghettoni with crab meat, cherry tomatoes,
lobster bisque, garlic, chilli, basil **49**

Tagliatelle al Ragù di Agnello GFO

Homemade Tagliatelle with lamb Ragù and grated Pecorino Romano **49**

Agnolotti del Plin, Burro e Salvia

Homemade Agnolotti filled with beef,
served with butter, sage, Parmigiano Reggiano sauce and beef jus **39**

Fusilloni con Zucchine, Pistacchi e Parmigiano V, VGO, GFO

Pastificio Gentile Artisan corkscrew shaped pasta with zucchini, pistachio pesto,
cherry tomatoes and shaved Parmigiano Reggiano **39**

Legenda: V = Vegetarian

VG = Vegan

GF = Gluten Free

VO = Vegetarian Option Available

VGO = Vegan Option Available

GFO = Gluten Free Option

Handmade Gluten Free Pasta: +5

Please notify staff of any allergy or intolerances

Surcharge of 15% applied on Public Holidays

SECONDI PIATTI

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Barramundi alla Mediterranea GFO

Pan fried Barramundi fillet cooked in cherry tomato and garlic and fish "fumetto" with caper berries, black olive powder and bread crostini **49**

Petto d'Anatra, Millefoglie di Patate e Arancia GF

Pan seared duck breast, potato millefoglie, Jerusalem artichoke cream and orange jus **55**

Vitello alla Milanese...dal 1988

Our herb crumbed 400g veal cutlet on the bone served with rocket, marinated fennel - shallot, orange segment and salmoriglio dressing **65**

Filetto di Manzo GFO

250 gr Eye Fillet 30 days dry aged grass fed served with grilled asparagus **64**
Choose your sauce - Demi-glaze, Mushroom or Green Peppercorn

CONTORNI

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Insalata "Di Cucina" V, VGO, GF

Mixed leaves, rocket salad with shaved parmesan, pears and balsamic glaze **15**

Insalata "Di Salerno" VG, GFO

Mixed leaves, orange segments, pears, candied walnuts, orange juice **15**

Patate Fritte V, VG

Thin cut fries served with homemade mayonnaise **15**

Patate al Forno V, GF

Traditional oven-baked herb, butter potatoes **16**

Broccolini alla Napoletana VG, GF

Pan fried Broccolini with garlic and chilli **18**

Spinaci VG, GF

Sauté spinach with olive oil and lemon **17**