

CICCHETTI

Ostriche, Finger Lime & Vinaigrette **7.5 ea** | **1/2 Dozen 39** | **Dozen 72** (GF)

Olives Ascolane (6) Fried Olives w/ Beef Cheek, Pork & Chicken Mince **18.9**

Mixed Mediterranean Olives **10.9** (V, VG, GF)

Homemade Crocchetta di Fontina w/ Crispy Prosciutto & Aioli **9.9 ea**

Burratina w/ Poached Persimmon, Medley of Tomatoes Salmoriglio (V, GF)
50gr **17** | 125gr **38**

Formaggi Plate - Chef's Selection of Cheeses (GF)

Cheese 30g **15.9** | Three Cheeses **39.9**

Salumi Plate - Chef's Selection of Cured Meat (GF)

San Daniele Prosciutto 50g **15**

Wagyu Bresaola 50g **18**

Prosciutto Culatello 50g **24**

Salumi of the Day 50g **18**

Gnocco Fritti (6) **5**

Pane **5**

ANTIPASTI

Carpaccio di Manzo (GFO)

Beef Carpaccio, Baby King Mushrooms, Truffle Mayo, Croutons & Micro herbs **39.9**

Calamari Sant' Andrea...Dal 1988

Flour Dusted shallow fried Calamari, Rocket & Balsamic Mayo

Entrée **38** | Main **48** | Oval **90**

Gamberoni alla Griglia (GFO)

Hervey Bay Grilled King Prawns (4) Garlic, Chilli, Basil & Lime Mayo **49.9**

Capessante in Padella (GF)

Pan Seared Japanese Scallops (4), wrapped in Pancetta & Pumpkin Cream **39.9**

Fiori di Zucchina (V)

Zucchini Flowers (2) stuffed with Ricotta & Caciocavallo Cheese,
Yoghurt & sprinkled with Raspberry Powder **28**

PRIMI PIATTI

Linguine di Mare al Cartoccio... dal 1988 (GFO)

Linguine, King Prawn, Calamari, Mussels, Clams, Scallops,
Garlic, Chili, Tomato, baked in Parchment Paper **59.9**
P.S Wait for the "Scarpetta"

Tagliatelle al Ragù di Agnello (GFO)

Homemade Tagliatelle with Lamb Ragù & grated Pecorino Romano **49.9**

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

Corkscrew Shaped Pasta, Zucchini, Pistachio Pesto, Cherry Tomatoes
& Shaved Parmigiano Reggiano **39.9**

Beef Cheek Ravioli

Home Made Ravioli filled with Beef Cheek served with a Butter Sage Sauce,
Demi-Glace, Crispy Tuscan Kale & Toasted Pine Nuts **49.9**

Fettuccine Funghi, Guanciale & Gorgonzola (VO, GFO)

Home Made Fettuccini w/ Guanciale, Mushrooms & Gorgonzola Sauce **39.9**

Risotto of the day MP (VO, VGO, GFO)

Gluten Free Bread +6 Gluten Free Pasta: +6

Legenda

V = Vegetarian

VO = Vegetarian Option

VG = Vegan

VGO = Vegan Option

GF = Gluten Free

GFO = Gluten Free Option

Please notify staff of any allergies or intolerances

Surcharge of 10% applied on Sundays and 15% on Public Holidays

% Surcharge applied to CC Transactions

SECONDI PIATTI

Barramundi alla Mediterranea

Barramundi Fillet cooked in Cherry Tomato, Garlic & Fish Fumetto,
Caper Berries, Black Olive Powder & Bread Crostini **49.9**

Pesce del Giorno

Fish of the day **MP**

Vitello alla Milanese...dal 1988

Our Herb Crumbed 400g Veal Cutlet on the Bone, Rocket, Marinated Fennel,
Orange Segments & Pomegranate, Balsamic Vinegar Dressing **69.9**

Filetto di Manzo (GFO)

250gr Eye Fillet 150 Days Dry Aged from Southern Gippsland
served with a side of Fries or Salad **69.9**

Carne Del Giorno

Meat of the Day **MP**

Choose your Sauce: Demi-Glace, Mushroom, Green Peppercorn **7**

CONTORNI

Insalata "Di Cucina" V, VGO, GF

Mixed Leaf & Rocket Salad, Shaved Parmesan, Pear & Balsamic Glaze **17**

Insalata "Di Salerno" V, VG, GFO

Mixed Leaf, Orange Segments, Pear Candied Walnuts & Orange Juice Dressing **17**

Asparagi Grigliati VG, GF

Grilled Asparagus with a Salmoriglio Dressing **19**

Broccolini alla Napoletana VG, GF

Pan Fried Broccolini with Garlic & Chili **18**

Spinaci VG, GF

Sauteed Spinach with Olive Oil & Lemon **17**

Kipfler Potatoes V

Crispy Kipfler Potatoes with Rosemary & Garlic **19**

Patate Fritte V, VG

Thin cut fries served with Homemade Mayonnaise **15**