

SPUNTINO

[snacks served individually]

oysters, freshly shucked / 6.5ea

arancini al ragu / 8ea

anchovy crostini / 10ea

plate of mortadella - 50g / 12 GF

deli sliced prosciutto - 50g / 18 GF

bruschetta, pigs head terrine / 14ea GF*

PIZZA

pizza del giorno - ask the staff for today's pizza / 30

margherita, san marzano, mozzarella, basil / 27 V

pizza con patate, roast potato, smoked scamorza,
confit garlic, rosemary / 31 V

pizza vongole, clams, fermented chilli, pecorino,
garlic, parsley / 34 V*

pizza mortaza, shaved mortadella, la delizia
stracciatella, pistachio / 34 V*

napoletana, san marzano, salami, anchovies, olives / 31 V*

add: prosciutto / 9 pork sausage, nduja, salami,

mortadella, / 6 anchovies, olives, gluten free base / 5

PICCOLO

[small plates]

house made foccaccia, great southern olive oil / 7.5 pp

antipasti, salumi, formaggio, great southern olives, pickles, crostini / 44 / 66 GF*

pomodoro insalata, heirloom tomatoes, la delizia stracciatella, olives, chilli / 26 / 39 V GF

zucchini fritti, fried zucchini flowers, mozzarella, capers / 26 V

gamberi alla forno, whole chargrilled skull island prawns, nduja butter / 42 GF

polpo 'alla luciana', braised fremantle octopus, kipfler, olives, capers / 30 GF

carpaccio di manzo, black angus, pickled oyster mushroom, asiago / 30 GF

lingua di bue, chargilled ox tongue skewers, black garlic, parmesan / 32 GF

patatine fritte, fried potatoes, paprika, aioli / 15 V GF

..... il CAPO

CHEF'S TASTING MENU - 92 per person

6 shared courses; influenced by seasonality, local produce & signature dishes

**individual dietary requirements can be catered for*

GRANDE

[main plates]

pasta del giorno - ask the staff for today's pasta / 42

potato gnocchi, cavolo nero, ricotta, burnt butter, sage, pecorino / 38 V

spaghetti 'granchio', shark bay crab, tomato, chilli, pangrattato / 44

tagliatelle amatriciana, tomato sugo, guanciale, chilli, pecorino / 42

risotto al porcini, mushrooms, tallegio, chestnuts / 41 V GF

pesce del giorno, today's fresh fish, sauce romesco, soft herb crust / MP GF

pollo al mattone, whole chargrilled baby chicken 'alla siciliana', pinenuts,
currants, red wine vinegar / 69 GF

tagliata di manzo, 250g grain fed sirloin, burro all'erba, lemon / 62 GF

cotoletta di vitello, crumbed local veal on the bone, italian coleslaw, lemon / 58

bistecca alla fiorentina, smoked beef on the bone, salsa al gorgonzola
approx 800gm / allow 30 mins / 140 GF

CONTORNI

[sides]

patate al forno - roast potatoes / 12 insalata - baby gem, soft herbs / 18 verdure - winter greens, lemon butter / 19

menu notes : please let our staff know of any dietary requirements when you order

GF / gluten free : V / vegetarian option : * / indicates dish can be adjusted to dietary requirement OR may not be suitable for coeliacs

all card transactions incur a 1% surcharge