

EVENING

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| Giardiniera | \$6 |
| Olives | \$6 |
| Rosemary focaccia | \$4 |
| Lampara preserved chilli sardines, grilled focaccia | \$17 |
| Mortadella 100grms. | \$15 |
| Prosciutto di parma 40grms | \$16 |
| Calabrese salami 40grms | \$14 |
| Bresaola 40grms | \$16 |
| Salumi e formaggi, giardiniera, focaccia | \$24 |
| Pecorino 40grms | \$13 |
| Taleggio 40grms | \$16 |
| Gorgonzola picante 40grms | \$14 |

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| Porcini and pecorino arancini, tomato aioli..... | \$13 |
| Burrata, agrodolce peppers, almonds | \$17 |
| Char-grilled swordfish skewers, romanesco | \$18 |
| Crudo del giorno | \$19 |
| Caprese salad | \$18 |
| Pork and veal meatballs, focaccia | \$16 |
| Ricotta gnocchi, brown butter, pumpkin, hazelnuts | \$24 |
| Pappardelle, pine mushrooms, parmigiano | \$26 |
| Roasted porchetta, fig, pecorino & fennel salad..... | \$35 |
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| Chicory, lemon crumb, dill, grana padano..... | \$9 |
| Charred seasonal greens, lemon, olive oil, chilli..... | \$12 |
| Roasted kipfler potatoes, brown butter & herbs | \$10 |
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| Feast menu..... | \$58pp |

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| Pannacotta, peach, almond..... | \$14 |
| Tiramisu | \$14 |
| Hot nutella doughnut, praline, mascarpone gelato | \$13 |
| Gelato | \$5 |

