

◦ PASTA ◦

**RAVIOLO NORMA**

Homemade Egg Raviolo filled with Tomato Mousse, Smoked Eggplant Purée and Aged Ricotta Cheese

26

**SPAGHETTI**

Spaghetti 'Arriminati' with Cauliflower, Pecorino Cheese and Black Pepper

26

**RAVIOLI**

Homemade Ravioli with Scarlet Prawns, Black Truffle and Burrata Sauce

32

**CAPELLINI**

Angel Hair Pasta with Bottarga Sauce and Sea Urchin

32

**TONNARELLI**

Homemade Squid Ink Tonnarelli, QLD Spanner Crab and Spicy Pork 'Nduja'

32

**PAPPARDELLE**

Homemade Pappardelle with Wagyu Beef Ragu and Black Pepper Sauce

30

**CASERECCI**

Traditional Sicilian Semolina Pasta with Little Neck Clams and White Wine Sauce

28

◦ STARTER ◦

**OSTRICHE**

A Half Dozen Freshly Shucked Seasonal Oysters, served natural or with Kombucha Vinaigrette

30

**ARANCINI**

Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

18

**BURRATA**

Fresh 'Vannella' Burrata Cheese, Beets Confit, Pickles & Dried Fruit, and Almond Pesto

26

**CAPASANTA**

Barely Cooked Hokkaido Scallops, Black Garlic, Pine Nuts, and Butternut Squash Cream

29

**POLIPO**

Spicy Charred Fremantle Octopus, Lemon Crushed Potato Salad, Mint Roasted Capsicum and Bottarga Mayo

30

**GAMBERI**

Red Prawns, White Asparagus & Egg Custard and Cured Lard

29

◦ MEAT & FISH ◦

**ZUPPA**

Signature Gattopardo Seafood Stew in Terracotta Pot

40

**BARRAMUNDI**

Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce

38

**PESCE SPADA**

Chargrilled Australian Swordfish, Tarragon Butter and Hazelnut Sauce

40

**PESCE AL SALE**

Signature Salt Baked Fish of the Day (ask our staff)

**RICCIOLA**

Charred Wild King Fish, Grilled Endive, Ricotta, Honeyed Capers

38

**CONTROFILETTO**

Chargrilled Dolby Wagyu Sirloin with Portobello Mushroom and Beef Jus

48

**CHEF'S MENU** (Min 2pax)

3 Course Chef's Menu \$68pp | 5 Course Chef's Menu \$88pp

◦ SIDES DISHES ◦

**SEASONAL MIXED SALAD WITH CHERRY TOMATOES & PICKLED ONION**

8

**BAKED BROCCOLI WITH ANCHOVY BREADCRUMBS & CHILLI**

8

**ROSEMARY AND GARLIC ROASTED POTATOES**

8

**SWEET FENNEL, ORANGE & OLIVE POWDER**

8

\*We are able to accommodate Vegetarian, Vegan and Gluten free dietary requirements

Please note that a 10% surcharge applies on Sundays & Public Holidays