

◦ PASTA ◦

**NORMA**

Half Rigatoni with Tomato Sauce, Fried Eggplant and Aged Ricotta Cheese

24

**SPAGHETTI**

Spaghettoni 'Mancini' with 'Arriminati' Cauliflower, Sicilian Pecorino Cheese and Black Pepper

24

**RAVIOLI**

Homemade Ravioli with Scarlet Prawns, Black Truffle and Burrata Sauce

34

**BUCATINI**

Traditional Sicilian Semolina Pasta with Fresh Sardines, Wild Fennel, Raisins and Pine Nuts

30

**TONNARELLI**

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

30

**PAPPARDELLE**

Homemade Pappardelle with Wagyu Beef Ragu

30

**FREGOLA**

Toasted Sardinian Semolina Pasta in Red Pepper Cream, Mussels and Bottarga

30

◦ STARTER ◦

**OSTRICHE**

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

28

**ARANCINI**

Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese and Tomato Sauce

16

**BURRATA**

Fresh Burrata Curd, Pickles & Dried Fruit and Almond Pesto

26

**RICCIOLA**

Kingfish Hiramasa, Colatura, 'Cucunci' Capers, Pickles and Blood Orange Gel

29

**POLIPO**

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

29

**CALAMARI**

Southern Australian Calamari Salad with Squid Ink, Green Peas, Black Tea and Celery Pollen

22

**BRESAOLA**

Australian Cured Beef Bresaola with Awe Milk Cheese and Seasonal Fresh Fruit

19

**TONNO**

Salad with Yellowfin Tuna in Oil, Red Onion, Corn, Beets, Sesame & Lemon Sauce

18

◦ MEAT & FISH ◦

**GARFISH**

Herb Breaded and Fried in Cottonseed Oil with Mustard Potato Salad

29

**GALLETTO**

Slow Cooked & Charred Spiced Spatchcock with Savoy Cabbage

28

**ZUPPA**

Signature Gattopardo Spicy Seafood Stew in a Terracotta Pot

40

**DENTICE**

Pan Seared Pink Snapper Fillet, Sicilian Caponata and Pistachio Sauce

39

**PESCE SPADA**

Chargrilled Swordfish, Green Olive Tapenade and Parsley & Lemon Butter

39

**PESCE AL SALE**

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

**CONTROFILETTO**

Chargrilled Dalby Wagyu Sirloin with Portobello Mushroom, Kumera Potato Cream and Beef Jus

48

◦ SIDES DISHES ◦

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

8

**BAKED BROCCOLI WITH ANCHOVY BREADCRUMBS & CHILLI**

8

**ROSEMARY AND GARLIC ROASTED POTATOES**

8

**SOURDOUGH BREAD WITH HERBED OLIO SPREAD**

5

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

Credit card surcharges apply.

10% surcharge applies on Sundays & Public Holidays.