

ANTIPASTO

BREAD & FOCACCIA 12

Paired with EVOO and truffle butter

OSTRICHE 6EA

Sydney rocks oysters with limoncello caviar or natural

WAGYU TARTARE 16EA

Home-made brioche with wagyu tartare, ponzu dressing

RICCIOLA CECICHE 18

Citrus marinated kingfish, crispy corn, stracciatella, cucumber

ARANCINI 12

Carbonara style, guanciale, pecorino cheese

CAPRESE 24

Burrata, tomato gazpacho, EVOO snow

WAGYU TONNATO 26

Slow-cooked Wagyu Eye Round MBS 9+, tonnato sauce, roasted pine nuts, Fossa cheese

MELANZANA 23

Modern baked eggplant, pecorino fondue, tomato sauce

ZUPPETTA 28

Prawns, bisque, garlic, chilli, parsley

POLIPO 30

Slow-cooked octopus, potato salad, nduja, capsicum sauce, green peas

OLIO PLATTER 60 (SERVES 2)

A variety of Italian bites, hand-selected daily
Ask what's featured today!

PASTA

TONNARELLI 44

Squid-Ink pasta, blue swimmer crab, spicy pork nduja, prawn bisque

GNOCCHI 42

Potato gnocchi, modern Genovese ragù, parmesan cheese, burrata

RIGATONI 45

Carbonara cream, guanciale, bonito flakes, pecorino

RISOTTO 38

Pumpkin cream, pecorino fondue, guanciale chips, porcini powder

SECONDI

DENTICE 46

Snapper fillet, asparagus, confit cherry tomato, mix leaf, vinaigrette

RISOTTO DI CALAMARI 45

Squid, prawns, scallops, mussels

GUANCIA 48

Slow-cooked beef cheek, truffle mash, crispy parsnip, green peas, beef jus

BISTECCA 52

Wagyu rump cap MBS 4+, roasted potatoes, mushroom, beetroot

ANATRA 48

Roasted duck breast, carrot sauce, sweet-sour cabbage

SFORMATINO DI PATATE 32

A crisp, oven-baked potato cake, mushroom, mozzarella

I CLASSICI

SPAGHETTI AI FRUTTI DI MARE 75

Mix seafood, scampi, cherry tomato, prawn bisque (serves 2)

PESCE AL SALE 70

Salt-baked whole fish, roasted potatoes, mix leaf, salsa verde

ZUPPA DI PESCE 45

Italian seafood stew, charred focaccia

CONTORI

PATATE 12

Roasted potatoes, garlic, EVOO, rosemary

CAROTE 12

Baby carrots, thyme, honey, cashews

INSALATA DI POMODORI 10

Tomato salad, oregano, EVOO

Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.