

Snacks

Bruschetta	(V)	8
Handmade sourdough, olive oil & balsamic	(V)	8
Olives	(V/GF/DF)	6

starters

Shallow Fried Baby Calamari		18
Lemon aioli, pickled vegetable giardiniera		
Prosciutto Di Parma (Aged 16 months)	(GF)	21
Italian buffalo mozzarella, local asparagus		
Octopus Carpaccio	(GF)	21
Capers, Berries, Marinated Olive, Radish & Red Capsicum		
Grilled Quail	(GF)	21
Pear, walnut & radicchio salad, aged balsamic		

Pasta

Handmade Pumpkin Tortellini		
Chicken Rollee, Sage Butter Souce, Amaretti & Montasio	E/M	21/32
Handmade Pappardelle	E/M	21/32
Lamb, Ragu & Artichoke		
Handmade Gnocchi	E/M	21/32
Duck, Porcini Mushroom Ragu		
Handmade Crespelle	E/M	21/32
Silver beet, Marjoram, Tomato Sauce & Ricotta		
Risotto	E/M	21/32
Beetroot, Hazelnut, Rocket & Goat Cheese		

mains

Wood Roasted Half Duck	(GF)	38
Buckwheat polenta, mustard fruits, spring onion, porcini sauce		
Slow cooked Osso buco	(GF)	35
Smoked Mushrooms & Buckwheat Polenta		
Fish of the Day (changes daily)		MP
Smoked Lamb Rump	(GF)	36
Gin infused Cucumber, Salad & Mint Yogurt Sauce		
Smoked Pork Cutlet	(GF)	38
Compressed Apple, Cinnamon Beans, Sweet Potatoes, Peanuts, Vincotto & Sultana		
Wood Roasted Lamb Shoulder for 2	(GFA)	85
Shaved fennel salad, potato parmigiana		

Sides

Red cabbage, walnuts, raisins, gorgonzola	11	(V/GF/DFA)
Potato parmigiana, toasted breadcrumbs	11	(V/GFA)
Green beans, pancetta, garlic & onion	11	(GF/DFA)

Dessert

Limoncello Semifreddo	(GF)	15
Berries		
Fritule (Croatian Doughnuts)		15
Orange, caramel, milk crumb		
Tiramisu Millefoglie		
Mascarpone ice-cream, savoiardi		

Cheese Board

Selection of Italian cheeses, quince paste, lavosh & crisp breads

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PLEASE NOTE - No discount cards or vouchers can be used in conjunction with our Champagne Mon/Tue & Wed/thu promotion