



ASSAGGINI

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| BRUSCHETTA ALLA CAPRESE | 14 |
| Stracciatella cheese, medley of tomatoes & basil on grilled sourdough | |
| OLIVE | 8 |
| marinated mix olives | |
| ARANCINI [2] | 8 |
| wild mushrooms, Porcini & fresh mozzarella rice croquettes | |
| CACIOCAVALLO AI FERRI | 12 |
| grilled Caciocavallo cheese with lemon gel & dressed rocket finished with a balsamic glaze | |
| CALAMARI FRITTI | 13 |
| salt & pepper squid tube with lime aioli | |
| PROSCIUTTO | 13 |
| shaved San Daniele ham with rockmelon | |
| BRESAOLA | 13 |
| thinly sliced dry aged [6 months] Angus beef with rocket & shaved Grana Padano cheese | |
| POLPETTE CASERECCE | 12 |
| pork & beef meatballs braised in a rich tomato & basil sugo | |
| PANCIA DI MAIALE | 14 |
| slow cooked pork belly a with citrus glaze, radicchio, pear & fennel salad | |
| CALAMARI ALLA GRIGLIA | 18 |
| grilled calamari tossed with lemon, chilli & olive oil with a radicchio, fennel & rocket salad | |
| CARPACCIO DI TONNO | 16 |
| thinly sliced raw tuna with bottarga, shaved fennel & lemon vinaigrette | |
| PEPERONI RIPIENI | 15 |
| roasted baby peppers filled with wild rice on a capsicum purée | |
| ASSAGGINI PER DUE | 35 |
| chefs' selection of assagini for two people or more | |
| PATÉ D'ANATRA | 15 |
| duck liver paté with mandarin jam & walnut fruit bread | |
| FRITTELLE DI GRANCHIO | 16 |
| Blue Swimmer crab fritters with a zucchini, after dinner mint & pickled chillies salad & Jalapeño aioli | |
| SPALLA DI MAIALE A BASSA TEMPERATURA | 15 |
| 48 hour slow cooked pork shoulder shaved & served with peaches & red elk | |

CONTORNI

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| INSALATA | 8 |
| mixed leaves, cherry tomatoes & cucumber tossed with balsamic dressing | |
| PATATINE FRITTE | 8 |
| hand cut potatoes tossed with herb salt | |
| RUCOLA | 9 |
| rocket, pear, radicchio & pecorino salad | |

APPETIZERS

PASTE E RISOTTO

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| TORTELLONI DI RICOTTA E SPINACI | 31 |
| spinach & ricotta filled pasta with an eggplant, cherry tomato & basil ragout | |
| GNOCCHI AL PESTO | 27 |
| potato gnocchi tossed in a basil pesto with green beans & cubed potato, finished with shaved pecorino | |
| LINGUINI PESCATORE | 31 |
| ribbon pasta tossed with black tiger prawns, scallops & local squid finished with a cherry tomato sugo | |
| TAGLIATELLE AL RAGÙ DI MANZO | 27 |
| long egg pasta tossed with a Wagyu beef, red wine & onion ragout | |
| PAPPARDELLE CON FUNGHI MISTI E TARTUFO | 29 |
| long egg ribbon pasta mixed with wild mushrooms, truffle purée & parmesan wafer | |
| RISOTTO ZUCCA E SQUACQUERONE | 31 |
| roast butternut pumpkin & Squacquerone cheese risotto with baby beetroots, candied sweet potato & an almond wafer | |
| PASTA E RISOTTO | MARKET PRICE |
| pasta or risotto of the day | |

SECONDI

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| FILETTO ALLA WELLINGTON | 45 |
| Angus eye fillet wrapped in prosciutto & pastry with confit shallots & pumpkin cream | |
| CONTROFILETTO DI MANZO | 35 |
| Riverina Sirloin [300 gr] served with spinach, parmesan, radicchio & bresaola salad finished with red wine & veal jus | |
| AGNELLO ARROSTITO | 42 |
| roasted [4-point] lamb rack with slow roasted cherry tomatoes, kipfler potatoes, Sicilian olives & mint jus | |
| COSTOLETTA DI MAIALE | 33 |
| parmesan crusted pork rib-eye shallow-fried & served with a pear, rocket & walnut salad & lime vinaigrette | |
| ANATRA | 39 |
| pan-seared duck breast & confit duck leg with a celeriac purée & blood plum jus | |
| PESCATO DEL GIORNO | MARKET PRICE |
| catch of the day | |

SIDE DISHES

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| FUNGI SPADELATTI | 12 |
| sautéed wild mushrooms | |
| SPINACI E BROCCOLINI | 12 |
| sautéed broccoli, baby spinach, pickled chilli & roasted almonds | |
| PATATE ARROSTO | 10 |
| roasted garlic & rosemary chat potatoes | |

MAIN COURSE

