

Garlic focaccia	6
Caprese salad <i>tableside</i>	32

Crudo

Oysters (A)	Kingfish (A)	Tuna (A)	Scallop (I)	Misto Mare (M)
36/70	22	23	23	34

Mushroom arancini, buffalo mozzarella	8ea
Gnocco fritto, black olive & pepper honey	17
Stracciatella, blood orange & pistachio	23
Marinated zucchini, pickled tomato & fresh ricotta	21
Octopus in agrodolce (A)	28
Salumi misti, zeppole & apple mostarda	26
Raw beef, hazelnuts & aged Parmigiano	28
Calamari fritti, zucchini flowers & aioli (I)	28
Conchiglie al forno, spicy vodka sauce	37
Caremelle of goat cheese, fresh peas & pecorino	35
Ravioli of scallop, lemon butter sauce (I)	42
Cavatelli, prawns & asparagus (A)	38
Spaghetti, crab, bottarga & lemon (I)	39
Rigatoni, spring lamb ragu & fresh goat's curd	39
Roasted king prawns, 'nduja, tomato & lemon (A)	48
Pork cotoletta, brown butter and capers <i>Black Berkshire 500g</i>	74
Bistecca alla Fiorentina <i>Brooklyn Valley 800g</i>	150
Insalata, white balsamic 15	Patate, roast garlic & rosemary 15
Fioretto, macadamia & parmesan 15	Fries 15

Groups of 8 or more will incur a 10% service charge.
A surcharge of 10% will apply on Sundays, and 15% on public holidays.

