



GASTRONOMIA ITALIANA

CICCHETTI & SNACKS

Our Focaccia (80% hydration, 48-hour fermentation) w 'nduja & green olive butter VO VGO	10
Marinated Sicilian Nocellara olives w orange zest, bay leaf, Extra virgin olive oil V VG GF	9
Crocchetta frita alla Gricia w bucatini, guanciale, pecorino DOP, black pepper	6 EA
Millefoglie di manzo w marbled Rangers Valley black Angus skewer, rosemary GF	17 EA
Cicchetti trio w Anchovy & ox heart tomato, fegatini & cipolla, goats curd, olive tapenade & pizzutello tomato	18

ANTIPASTO

Chianina Polpette w San Marzano tomato, Parmigiano Reggiano	21
Panzanella w Ox heart tomato, grilled focaccia, cucumber sauce, balsamic crunch V VG	20
Burrata (125g) w Pappa al Pomodoro, tomato oil VG	30
Calamari Fritti w semolina dusted calamari, parsley mayo, lemon GLO	23/35
Ortiz Anchovies w marinated roast capsicum, Extra virgin olive oil, grilled ciabatta	14
Roast beef Carpaccio w Shaved medium rare black Angus girello, lemon GF	21
D.O.C Antipasto for two w San Daniele DOP, Buffalo Mozzarella DOP, olives, marinated capsicum, salamino finocchiona, chiacchiere napoletane	39

PASTA FRESCA

D.O.C Lasagna w bolognese, bechamel, fresh lasagna sheets, Parmigiano Reggiano	34
Spaghetti al Pomodoro w San Marzano, Parmigiano Reggiano VO VG GFO	26
Linguine Marinara w calamari, prawns, mussels, Rockling, chilli, garlic GFO	37
Fettuccine ai funghi w porcini butter, grilled portobello VG GFO	29
Pipe Rigate ragù Senese w pork belly, Wagyu chuck, DOC Deli salsiccia, Parmigiano Reggiano	38
Cappelletti , San Daniele DOP and ricotta filling, leek cream	39
Gnocchi w Basil, almond and celery pesto VG	30
Fresh gluten-free pasta available	+ 4

SECONDI

Chicken Saltimbocca alla Romana w San Daniele DOP, sage, white wine sauce, potato puree GFO	34
Eggplant Cotoletta w Salsa rosa V VG	28

CONTORNI

Grilled Broccolini w Lemon, toasted almonds V VG GF	14
Patatine fritte w Parsley mayo V VG GLO	14
Rucola w Pear, pecorino, honey VG GF	14
Mista salad w cos lettuce, oak lettuce, Lemon vinaigrette V VG GF	14

DOLCI

Tiramisù w semi-sweet mascarpone, savoiardi, espresso, Montenegro VG	15
D.O.C Paradiso w pan di spagna, white chocolate ganache, Galliano Vanilla syrup VG	20