

TO START

Freshly Shucked Oysters, Sweet & Sour Vinaigrette, Shallots - 6.5 ea

Focaccia, Extra Virgin Olive Oil, Aged Balsamic - 6 ea

San Daniele Prosciutto / Sliced To Order - 22 (50gm)

Ortiz Anchovy Toast, Smoked Tomato Butter, Lemon - 12 ea

ENTREES

Tuna Crudo, Pickled Fennel, Orange Aioli, Capers - 29

Prosciutto & Parmesan Croquette, Roasted Tomato & Balsamic Mayonnaise - 16 (2)

Half Shell Scallop, Lemon & Caper Butter, Puffed Rice, Nori - 22 (2)

Mussels, Nduja, Garlic, White Wine, Cherry Tomato, Parsley - 26

Mozzarella di Bufala, Roasted Vine Tomatoes, Prosciutto, Rocket, Vincotto - 30

PASTA & RISOTTO

Risotto, Peas, Asparagus, Zucchini, Stracciatella, Basil Oil - 33

Spaghetti Cacio e Pepe, Pecorino Cheese, Black Pepper - 29

Mezze Maniche, Pork Sausage, Tuscan Kale, Chilli, Pecorino - 34

Mafaldine, King Prawns, Cherry Tomato, Chilli Pangrattato, Bisque - 46

Paccheri, Wagyu Bolognese, Parmigiano Reggiano, Fried Sage - 34

MAINS

Pan Fried Market Fish, Jerusalem Artichoke, White Anchovy & Parsley Salsa - MP

Barbequed Diavola Chicken, Fermented Chilli, Bullhorne Pepper Sugo, Salmoriglio - 42

Slow Cooked Beef Short Rib, Potato & Celeriac Puree, Truffle Honey - 56

Dry Aged Bistecca, Porcini Spice Rub, Salsa Verde - MP

SIDES

Baby Cos Leaves, Pixie Ranch, Dill, Chives, Parmigiano Reggiano, Candied Macadamia - 18

Broccolini, Fermented Chilli, Garlic, Ricotta Salata - 16

Leaf Salad, Shallots, Chardonnay Vinegar - 14

Fries, Rosemary Salt, Confit Garlic & Parsley Aioli - 14