

Stuzzichini & Crudi

Freshly shucked **Sydney Rocks oysters (A)**, red wine vinaigrette

1/2 Dozen 38

Dozen 74

Olives	10.50	Focaccia	12.50
Wood fired pizza crust , olive tapenade	19.50	Yellow fin tuna carpaccio (NSW) (A) lemon, olive oil, chilli, soy sauce	33
Berkel sliced 24 months Galloni Prosciutto , grissini	37	Kingfish tartare (SA) (A) extra virgin olive oil, shallots, fermented chilli, finger lime	31
Angelachu anchovies (I) whipped Copper Tree farms butter, crostini	50g 36	Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami	For 2: 30 For 4: 45
Giardiniera Plate of house made pickles	15		
Ars Italica caviar (I) gnocco fritto, mascarpone, chives	10g 95 50g 310		

Antipasti

Calamari Fritti fried Port Lincoln calamari (SA) (A) chilli, basil, garlic, semi-dried tomatoes	30	Veal meatballs , tomato, parmigiano Reggiano	29.50
Prawns alla Diavola (A) East Coast king prawns, tomato, garlic, chilli, basil	41	Wood fired housemade calabrese sausages chicory, chilli, lemon	29
Half shell scallops (WA) (A) , leek, chilli, soy sauce	45.50	Salad of witlof , pear, gorgonzola dolce latte, walnut, pomegranate	21
Zucchini flowers , four cheese, parmigiano, pecorino romano, taleggio, ricotta	27	Burrata , fresh peas, asparagus, lemon vinaigrette	32
Fresh figs wrapped in prosciutto di parma, warm gorgonzola, pistachio, balsamic reduction	33	Buffalo mozzarella , tomatoes, basil, extra virgin oil	22.50
Eggplant parmigiana , mozzarella di bufala, basil, tomato salsa	26	Cucumber , whipped ricotta, pistachio, pinot grigio vinegar	19.50

Pasta

Tagliolini, Shark Bay crab meat (WA) (A) lemon, breadcrumbs, garlic, chilli, parsley	47	Potato gnocchi four tomato, basil, garlic, chilli, stracciatella	34.50
Spaghetti alla chitarra Live Southern Rock lobster (WA) (A) cherry tomato, garlic, chilli	Half 117.50 Whole 225	Rigatoni Grappa Grappa, tomato, cream, parsley	34.50
Mancini spaghettiini vongole (SA) (A) white wine, garlic	43	Pumpkin ravioli sage, butter, parmigiano	34.50
		Paccheri, veal ragu (NSW) parmigiano Reggiano	38

Secondi

Wood fired scampi (WA) (A)	Entree Main	62.50 125	Veal (NSW) cotoletta alla Milanese rocket & parmesan	46
Mixed seafood grill (SA) (A)		68	400g Sovereign lamb shoulder (VIC) , caponata, agrodolce braised eggplant, tomato, capers, olives, pine nuts	46
Cone Bay Barramundi Fillet (WA) (A) Hot Pot cherry tomatoes, olives, chilli, basil		45	1.2kg Sovereign lamb shoulder (VIC) to share , pickled fennel, salsa verde	125
<i>Grappa signature: Long line snapper (NZ) (I)</i> baked in rock salt crust (45 minutes)		165	200g Southern Ranges beef fillet MBS2+ (NSW) grass fed , potato mash	66
Grilled live Southern Rock lobster (NSW) (A) salmoriglio and lemon or garlic butter	Half 117.50 Whole 225		800g ribeye Little Joe MBS4+ (VIC) grass fed	155
Charcoal grilled Spatchcock (NSW) alla Diavola woodfire roasted capsicum, roast garlic, chilli, nduja		46	1kg Fiorentina Porterio MBS4+ (NSW) grain fed	195
			Mayura station full blood wagyu striploin MBS9+ (SA) chocolate fed 250g 170 350g 220	
			Limestone Ridge wagyu tomahawk MBS9+ (SA), grain fed 1.5kg 399	
			Add sauce: Mushroom, Pepper, Bearnaise, Chimichurri	6.50

All steaks cooked over charcoal and Ironbark wood. Served with lemon and extra virgin olive oil.

Contorni

Baby cos , cucumber, red radish, chives, lemon dressing	16	Potato chips	12
Radicchio , fennel, olives, Giusti 6 years aged balsamic, extra virgin oil	18	Roast potatoes , garlic, rosemary	14
Rocket , parmesan, Giusti 6 years aged balsamic, extra virgin oil	17	Seasonal greens , aglio, olio, chilli	15

Pizza

ROSSE			
Margherita tomato, mozzarella, basil Add: buffalo mozzarella	24.50 29	Prosciutto tomato, mozzarella, prosciutto di Parma, rocket, parmesan	34
Rossa tomato, garlic, oregano, basil	21	Wagyu Salami tomato, mozzarella, Pino's wagyu salami, mushrooms	35
Capricciosa tomato, mozzarella, smoked ham, mushrooms, olives, artichokes	30	Romana Roman pesto, anchovy paste, tomato sauce, garlic, chilli	29.50
Diavola tomato, mozzarella, salame piccante, olives, chilli, basil	30	Prawn (A) tomato, East Coast king prawns, zucchini flowers, cherry tomatoes, garlic, chilli	42
Calabria tomato, mozzarella, eggplant, olive, nduja, ricotta salata	32	Acciughe (I) Tomato, mozzarella, Ortiz anchovies, capers, olives, oregano	35
BIANCHE			
Salsiccia house made Italian sausage, cream of broccoli, chilli	29	Portafoglio (folded pizza) mortadella, burrata, pistachio	36
Truffle mushrooms, potato, rosemary, truffle	28	Nduja 'nduja, zucchini flowers, buffalo mozzarella	33

15% surcharge applies to all credit cards
10% surcharge applies to group reservations of 10 guests and over

10% surcharge on Sundays
15% surcharge applies to public holidays

AIM: Seafood origin
A: Australia | I: Imported | M: Mixed origin