

A n t i p a s t i* / *a p p e t i s e r s

Frittelline di bianchetti e verdure \$16.00
White bait fritters on crispy vegetable.

Caldo freddo di fichi, prosciutti e dolce latte. \$17.00
Fresh white figs with Parma prosciutto and melted sweet gorgonzola cheese.

Calamaretti ripieni \$18.00
Braised baby Queensland calamari filled with pine nuts, peas and marjoram.

Funghi di prato in crosta grigliati \$17.00
Oven bake field mushroom with parmesan, fresh bread & herbs crust.

Carpaccino di manzo al tartufo \$19.00
Finally sliced grain fed eye fillet marinated, with radicchio, pear, and truffle pecorino cheese.

P a s t a

Gnocchi al ragu di coniglio \$19.00
Hand made potato gnocchi served with a ragout of white rabbit.

Spaghetti Scogliera \$30.00
Baby octopus, calamari, blue swimmer crab, and prawns with fresh tomato.

Pansotti al sugo di noci \$18.00
Home made pasta filled with spinach, quark ricotta with walnut sauce.

Passatelli All'asciutto Con Finocchio Selvatico \$19.00
Traditionally hand made short pasta cooked with cherry tomato, wild fennel and fresh Eastern king prawns.

Lasagnette al pesto genovese \$17.00
Home mad fresh pasta, served with potato, green beans, and pesto sauce.

Gluten free pasta also available on request.

S e c o n d i / M a i n C o u r s e

Costolette di Agnello al Miele \$30.00

Edowie park grain fed lamb cutlets char grilled with honey, black pepper & chilly.

Coniglio alla Sanremese \$30.00

New Zealand white rabbit oven bake with green olives, pine nuts and rosemary.

Petto d'Anatra Al pepe e mela \$31.00

Crispy skinned corn fed duck breast on smith apple with pink and green pepper.

Tagliata di manzo \$32.00

300 gr of grain fed Black Angus sirloin salt and pepper crusted & served with wild rocket and shave reggiano cheese.

Pesce del Giorno

Fish of the day.

Speciali del Giorno

Specials of the day

C o n t o r n i / s i d e d i s h e s

Insalata di pesca e provola \$12.00

Trevissio radicchio, fresh peach, smoked provola cheese salad with berry aspretto.

Rucola & Parmigiano \$8.00

Rocket & Parmasan cheese salad.

Fagiolini e pomodoro \$8.00

Fresh green beans sautéed with fresh tomato & marjoram.

Patate al Forno con Aglio e Erbe Fresche \$8.00

Oven baked desire potato with fresh garlic and herbs.

SPECIALITA DELLA CASA

Maialino al Forno

Roasted whole Bangalow sweet suckling pig (min 48hrs notice)

All prices are included GST

Sundays & Public holidays 10% surcharge.

Our menu is changing monthly.