

antipasti – starter

Carpaccio 19
arugula, parmesan, dried tomato, hazelnut

Crochetta 19
crispy fish croquette, vegetable 'slaw',
lemon butter sauce, caper aioli

Cauliflower 17
brown butter roasted cauliflower, bagna cauda,
shallot and raisin purée, crispy capers

Octopus 'Louie' 18
braised and grilled octopus, avocado mosaic,
sauce louie

Warm Prawn Cocktail 19
roasted side stripe prawn, house cocktail sauce,
romaine, horseradish

Burrata 21
italian burrata, peas, foie gras, muscat

secondi – main

Ling Cod 30
chorizo, chickpea, tomato, basil, chili

Beef 29
tagliata di manzo, arugula, pecorino

Duo of Duck 32
roasted breast, confit leg 'spring roll', sweet potato,
braised cabbage, marmalade

primi – pasta

Agnolotti 22
porchetta, ricotta, braised kale

Maltagliati 24
clams, mussels, prawns, pomodoro,
basil, chili

Bolognese 21
tagliatelle, classic meat ragu of beef
and pork, tomato, cream, white wine
add meatballs 7

Saffron Risotto 23
carnoroli rice, spanish saffron, grana padano,
butter

Zucchini Carbonara 19
spaghetti, zucchini, farm fresh egg yolk,
black pepper, reggiano

add prawns 12
add black truffle 28

[gf] = gluten-free option available +\$2
a gratuity of 18% will be added to groups of 6 or more