

ANTIPASTI & STUZZICHINI

Melanzana 6
Baby eggplant, caponata, chickpea fritter

Fave & Pecorino 13
Truffle pecorino, broad bean puree

Carpaccio 24
Beef carpaccio, bagna cauda, pane guttiau

Gamberoni 28
Grilled king prawns, salsa verde

Burrata 23
Smoked eggplant, fried capers, roasted cherry tomatoes

Polipo 24
Fried Fremantle octopus, capers berries, cabbage salad

Salumi 34
San Daniele prosciutto, lonza, Sardinian salami, porchetta

PASTA

Spaghetti 24
Black garlic, chilli, olive oil & stracciatella

Pappardelle 26
Lamb shoulder ragu, cavolo nero

Rigatoni 26
Slow cooked veal ragu, asparagus

Fregola 29
Calamari & cuttlefish ragu, prawns, clams

Gran fregola in padella 63
King prawn, calamari & cuttlefish ragu, prawns, clams, mussels

SECONDI

Pesce 30
Tuna Albacore tagliata, carrots, celery & fennel salad

Galletto 33
Spatchcock, chilli, garlic & broccolini

Bistecca MP
Beef, cut of the day, heirloom baby carrots

CONTORNI

Mixed witlof & red radicchio salad 12

Roasted potatoes, sun-dried tomatoes 12

Brussels sprouts, almond, grape & balsamic dressing 12



Giro d'Italia

Let us take you with our wines & food on a tour around Italy, with a specially created dish & wine from the region, every Thursday night!

\$35pp pasta or main & glass of matching wine.

Christmas Functions & Chef Set Menus

Available on request for 8+ people, required for groups of 10 + people (all served to share for the whole table)

\$70pp

(entrees, pasta & main)

\$90pp

(canapes, entrees, pastas, mains & dessert)

MELBOURNE CUP

4 course lunch with glass of Champagne or Aperol Spritz on arrival, \$100pp, add \$50pp for matching wines, or select from our extensive award winning wine list