

STUZZICHINI LEGGERI-HORSDOEUVRES \$
GRISSINI FATTI A MANO CON OLIVE 18
Hand made grissini-olives-sovrano cheese-12 year old aged balsamic

ANTIPASTI-ENTREE

CARPACCIO DI MANZO PEPATO 21

Thinly sliced pepper crusted beef fillet-green olive pesto-mushrooms-herbs

CALAMARETTI RIPIENI AL TEGAME 23

Pan seared baby calamari bound with prawns-bread-semi dried tomatoes-rocket

FIORI DI ZUCCA IN PASTELLA 22

Lightly fried zucchini flowers-smoked salmon & mascarpone risotto-chives

FAGOTTINI DI MELANZANE E BUFALA 22

Lightly crumbed & fried eggplant parcels-buffalo mozzarella-tomato-capsicum

BRODETTO DI PESCE E FREGOLA SARDA 23

Seafood broth-baby octopus-scampi-fregola Sarda

PRIMI PIATTI-FIRST COURSE Chef hand made pasta

TAGLIOLINI CON PORCINI E CICALA 26

Thin style pasta with Balmain bugs-porcini-chilli-tomato & dash light cream

PAPPARDELLE CON RAGÚ DI CAPRETTO 27

House made pappardelle-slow braised baby goat ragout-buffalo ricotta

GNOCCONI AL CAPRINO E MAIALINO 26

House made large potato gnocchi filled with goat's cheese-pork ossobuco ragout

RISOTTO DEL CUOCO M.P

Chef's creation of risotto

BYO TUES-THURS & FRI LUNCH ONLY CORKAGE \$ 8 PER BOTTLE

SECONDI PIATTI DI PESCE-SEAFOOD MAIN COURSE	\$
PESCATO DEL GIORNO IN ACQUA PAZZA	39
Fish of the day cooked in a light seafood broth with-vongole-chilli	
FILETTI DI MERLUZZO	36
Grilled blue eye cod fillets-Jerusalem artichoke puree-black olive butter	
DENTICE E PURÉ DI MELANZANE	36
Pan fried snapper fillets-garlic-parsley-parmesan-eggplant puree	
SECONDI PIATTI DI CARNE-MEAT MAIN COURSE	
BRASATO D'ANATRA E FARRO	35
Slow cooked duck-spelt-Cremona mustard fruits jus	
FILETTO DI BUE E FINOCCHIETTI	44
Grilled beef eye fillet-cream of fennel-spinach-truss tomato	
PIATTO MISTO DI CARNE	36
Braised lamb shank on the bone-prosciutto/Chicken roulade-truffle-parmesan-vegetable jus	
CONTORNI-SIDE ORDER	
INSALATA DI RUCOLA E MIELE	11
Rocket leaves-apple-parmesan-pine nuts-honey dressing	
FUNGHI E BALSAMICO	8
Pan fried baby mushrooms-balsamic onions	
PATATE AL ROSMARINO	8
Oven baked potatoes-rosemary butter	

YOUR HOSTS VINCENZO MAZZOTTA & GIOVANNI FINOCCHIARO

THIS IS A RESIDENTIAL AREA. PLEASE LEAVE QUIETLY

GST INCLUSIVE

DOLCI-DESSERTS	\$
TORTINO AL CIOCCOLATO	16
Chocolate tort-melted milk chocolate-strawberries & vanilla gelato	
CROSTATA DI PERE E MANDORLE	16
Warm almond and pear tartlet-white chocolate fondue-hazelnut gelato	
PANNACOTTA CON FRUTTA DI BOSCO	16
Pistachio & butter milk pannacotta-mixed berry compote	
CREPELLA AL MASCARPONE	16
Mascarpone crepe-caramelised banana-warm nutella sauce	
FORMAGGI E FRUTTA SECCA	18
Italian cheeses served with honey-pane carasau & dried fruits	
VASSOIETTO DI DOLCI	36
Dessert tasting plate for two	

CAFFÉ E TEA-COFFEE AND TEA

CAFFÉ VITTORIA	4
Cappuccino-Flat White-Long Black-Caffelatte-Macchiato-Espresso-Ristretto-Mocha	
CAFFÉ CORRETTO	7
Espresso coffee with a dash of Sambuca or Grappa	
TWININGS TEA	4
English breakfast-Earl Gray-Chamomile-Peppermint-Lemon-Jasmine-Darjeeling-Irish Tea	
CIOCCOLATA CIOBAR	4.5
Italian style hot chocolate	

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