



PICCOLINI

My marinated olives, rosemary, chilli, vinegar & bay leaves 8

Pino's Nduja - spicy 'nude' salami, pickled cabbage, gherkins & crisp bread 14

Sardinian Carta da Musica, salt cod, organic tomatoes, capers, olives, parsley & mint 14

Deep fried dates, pancetta, celery seeds & almonds 4 for 14

ANTIPASTI

Ostriche - Sydney rock oysters, shallot vinegar & lemon ½ doz 22 - ¾ doz 32 - 1 doz 42

Antipasti di verdura - organic pumpkin, yellow peppers, borlotti beans, cicoria, smashed olives, marjoram, Prosciutto San Daniele 21

Seppia ai ferri – char-grilled cuttlefish, chilli, preserved salted lemons & rocket 20

Vitello tonnato - sliced roast veal, tuna fish mayonnaise, green beans & capers 18

Uova di anatra - duck egg sunny-side up, local asparagus, Ortiz anchovy & herb butter 19

Mozzarella di bufala, local figs, mint, basil, Lakelands olive oil & lemon 21

Osso – roast veal bone marrow, parsley salad, olives, capers & bruschetta 16

Whitebait & potato pancake, crème fraiche, salmon caviar & chives 22

Pino's Salumi – my mate Pino's Italian cured meats, pickled fennel, red cabbage & gherkins 20

PASTA, GNOCCHI & RISOTTO

Spaghetti, dried organic tomatoes, red chilli & Bottarga di Mugine 24/34

Gnocchi alla Romana - semolina gnocchi, sage butter, Prosciutto San Daniele, truffled Pecorino 24/34

Risotto – sea scallops, fresh peas, pea shoots, aged organic carnaroli rice 25/35

SECONDI

Manzo – rare char-grilled Angus beef, organic beets, horseradish, crème fraiche, chives & lemon 39

Agnello Italian roasted lamb, oregano, peperonata, pumpkin & salsa verde 36

Pollo alla Diavolo – organic roast chicken, char-grilled corn in the husk, sorrel & smoked chilli butter 34

Pesce del giorno - Jerusalem artichokes, pounded Ligurian Taggiasca Olives & mint 35

Brodetto Marchigiano – Classic Italian fish stew from Marche 42

Scampi alla griglia – parsley, garlic & almond butter 39

CONTORNI & INSALATE

Tuscan fries – herbs, garlic, olives & chilli 8

Green beans & broccoli, slow cooked tomato, cinnamon, mint & hazelnuts 9.5

Rocket, white peach, organic tomatoes, Parmigiano Reggiano, aged red wine vinegar 9

My friend Lyn's salad leaves, organic beets, pounded ricotta, walnuts, olive oil & parsley 9.5

FORMAGGIO 22

Cashel Blue – cow's milk – semi soft, blue - County Tipperary, Ireland

Pont-l'Évêque – cow's milk – soft washed rind - Basse-Normandie, France

Appenzeller – unpasteurised cow's milk – semi hard- Appenzell, Switzerland

Pecorino Toscano DOP – Sheep's milk – semi hard – Tuscany, Italy

Cheeses are served with Darren's quince paste, fresh fruit & Sardinian Carta da Musica

DOLCE

Rose Gray's chocolate Nemesis River Café, crème fraiche 14

Panna cotta, poached Nespole, Grappa Moscato di Nonino 14

Baked custard, fennel seeds, orange, stewed rhubarb, caramelised hazelnuts 14

Frutta –Mango, strawberries & pineapple 14

Torta – baked raspberry ripple ricotta cheesecake, crème fraiche 14

Gelato & sorbetto – a selection of ice creams & sorbets 14

'Affogato' – ice cream 'drowned' in espresso 8
with Frangelico 16

Nougat 7