

STARTER

- SICILIAN OLIVES* fennel pollen 12
- PROSCIUTTO DI PARMA 30 months 24
- SALUMI MIXED cured meats & cheese 65
- ARANCINI* saffron, spicy tomato sauce 16
- FRITTO MISTO squid, prawn, root vegetables 24
- SOURDOUGH BREAD* parmesan butter 12

SMALL PLATES

- WHIPPED RICOTTA* kumquat, wild fennel, yuzu 21
- CURED MACKEREL celery mostarda, smoked crème 19
- BEEF TARTARE anchovy aioli, buckwheat, keen's cheddar 31
- BURRATA* green tomatoes, lime, fermented chilli 24
- BITTER GREENS lemon-yoghurt, mint, white anchovy 19
- BRUSSELS SPROUTS swordfish bacon, preserved lemon, dill 21
- WILD MUSHROOMS* agrodolce, pepper polenta, oregano 24
- STUFFED SQUID tiger prawn, pickled chili, sicilian oregano 27
- SEA SCALLOPS sunflower root, williams pear, hazelnut spice 29
- OCTOPUS marinated beans, chilli vinegar, basil oil 32

PASTA

*pastas can be made
gluten-free upon
request

- MAFALDINE CACIO E PEPE* parmesan, pecorino, four peppercorns 26
- RIGATONI VODKA spicy pork sausage, san marzano tomato, cream 28
- TONNARELLI VONGOLE squid ink, flower clams, citrus butter 29

LARGE PLATES

- POMPANO PICCATA amalfi lemon, trout caviar, capers 42
- CHICKEN MARSALA wild mushrooms, thyme, sherry vinegar 38
- BELLY PORCHETTA quince mostarda, apple butter, grain mustard 60

DESSERTS

- CHESTNUT CAKE cranberry compote, tahitian vanilla 14
- EGGNOG BUDINO amaretti, butterscotch, rosemary 12
- CHOCOLATE SEMI-FREDDO* cacao, hazelnut, zabaglione 16

*vegetarian

we serve 100% GMO-free pasta
prices subject to service charge and GST
one check per party and maximum of 4 credit cards please

STARTER

GLUTEN-FREE MENU

SICILIAN OLIVES* fennel pollen 12

SMALL PLATES

BITTER GREENS lemon-yoghurt, mint, white anchovy 19

WILD MUSHROOMS* agrodolce, pepper polenta, oregano 24

STUFFED SQUID tiger prawn, pickled chili, sicilian oregano 27

SEA SCALLOPS sunflower root, williams pear, hazelnut spice 29

OCTOPUS marinated beans, chilli vinegar, basil oil 32

PASTA

CACIO E PEPE* parmesan, pecorino, four peppercorns 26

SPICY VODKA spicy pork sausage, tomato, cream 28

VONGOLE flower clams, squid ink, citrus butter 29

LARGE PLATES

POMPANO PICCATA sicilian lemon, trout caviar, capers 42

CHICKEN MARSALA wild mushrooms, thyme, sherry vinegar 38

BELLY PORCHETTA quince mostarda, apple butter, grain mustard 60

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