

ITALIAN

KITCHEN

Antipasti

Pane di casa, balsamic, extra virgin olive oil (two pieces)	7
Marinated olives	10
White Italian anchovies	14
Coppa capocollo	12
Hand made Australian pork salami	12
Provolone	10
Pecorino (aged 12 months)	12

Entree

Seared calamari, parsley, lemon	20
Port lincoln (SA) mussels, sugo, parsley, chilli, pane di casa	24
Arancini balls, arborio rice, mushrooms, grana padano	22
Wagyu Bresaola, rocket, grana padano, evo	24

House made pasta

Pappardelle, blue swimmer crab meat, chilli, cherry tomato, evo	32
Pappardelle, thinly sliced veal ragu, tomato sugo	30
Spaghetti, North QLD tiger prawns, olive oil, garlic, parsley, chilli	34
Spaghetti, broccolini, chilli, garlic, evo, pangrattato	28
Spinach & ricotta ravioli, tomato sugo, basil	28
Gnocchi, bacon, mushroom, onion, shallot, crema, grana	30

Mains

Chicken Cotoletta: panko, grana padano, shallow cooked in evo	32
Veal Scaloppini: mushrooms, crema, grana padano	36

Sides

Heirloom tomato, burrata, basil, evo	19
Pear, rocket, balsamic vinaigrette	14
Market greens	12