

autumn

antipasti:

house-made focaccia [V]	6
mixed olives [V]	9
salumi misti - prosciutto, mortadella, salami, capocollo	36
San Daniele prosciutto - Italy	18
<i>aged for 18 months</i>	
The Meat Room salami - Kilmore East	16
Fiorini mortadella	15
<i>Italian sausage made from finely minced pork</i>	
Fiorini capocollo	15
<i>dry-cured and air dried boneless pork neck</i>	
steak tartare, pecorino, gnocco fritto	28
<i>traditional tartare topped with pecorino pepato & egg yolk, served with fried bread dough</i>	
calamari fritti	19
<i>deep fried calamari coated in rice flour, served with lemon aioli</i>	
whipped cods roe, pasta fritti	12
<i>salted cods roe served with fried pasta</i>	
anchovy, cheddar & pickled shallot toast	7
<i>fried bread topped with Plenty Valley cheddar custard, anchovy & pickled shallots</i>	
cacio e pepe arancini, aioli (3) [V]	15
<i>rice flavoured with parmesan & pepper</i>	
burrata, heirloom tomatoes & basil [V]	27
<i>handmade burrata from Azzurri Cheese in Bolinda, served with salad of heirloom tomatoes & basil</i>	
+ anchovies	4
+ San Daniele prosciutto	7
eggplant caponata	15
<i>traditional Sicilian dish of braised sweet & sour eggplant, currants & pine nuts</i>	
padron peppers, 'Dreaming Goat Dairy' Chevre [V]	16
<i>fried peppers with goats Chevre - Monegetta, Macedon Ranges</i>	
cheese - soft, hard, blue & condiments [V]	14/ cheese
<i>a choice of local brie, cheddar or blue, served with quince paste, apple, pickles & lavosh</i>	



no split bills

10% surcharge applies on Saturday | 15% surcharge applies on Public Holiday

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house-made pasta:

paccheri, beef short rib & salami ragu, pecorino pepato 36
large, tube-shaped pasta with braised beef short rib, calabrese salami & pepper pecorino cheese

radiatori alla vodka, prosciutto, pangrattato and pecorino [V option] 33
small pasta named after a Bugatti car grill, creamy spicy tomato & mascarpone sauce, prosciutto & toasted bread crumbs

cappellacci di zucca [V] 34
pasta filled with roasted pumpkin & ricotta, finished with a sage butter & pecorino sauce

fettuccine al pomodoro [V] 33
fettuccine in San Mariella tomato & basil sugo, topped with stracciatella cheese

conchiglie, prawns & aqua pazza 37
small, sea shell shaped pasta with prawns cooked in white wine, fennel & cherry tomatoes

gluten free pasta - casarecce 4

mains:

porchetta, roasted hispi cabbage, maiale sauce & salsa verde 38
roasted pork belly, cooked for 3 hours, wrapped in crackling, served with roasted hispi cabbage, pork flavoured sauce & salsa verde

sides:

mixed leaf salad, pecorino [V] 10
sherry vinegar & honey dressing with pecorino cheese

roast potatoes, garlic, rosemary [V] 12

dessert:

tiramisu 17
Italian trifle made from savoiardi biscuits soaked in espresso, layers of mascarpone, cream & zabaglione custard

panna cotta, figs & vino cotto [GF option] 17
set cream with fresh figs, topped with a vino cotto sauce - the perfect mix of salty-sweet

nutella mousse 17
dark chocolate, nutella, blackberries & blood plum

cannoli (2) 8
chocolate & vanilla custard

affogato 12
vanilla ice cream served with shot of espresso

+liquor 9

feed me:

not sure what to order? 70pp
let Chef send you our favourite dishes
minimum two people



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