

spring

antipasti:

house-made focaccia [V] <i>fermented for 48 hours, made with Tipo 00 & Manitoba flour and olive oil</i>	5
Mount Zero olives [V] [GF] <i>mixed variety of olives from Mount Zero - Grampians Region</i>	6
salumi misti - prosciutto, mortadella, salami, bresaola [GF]	32
San Daniele prosciutto - Italy <i>aged for 18 months</i>	16
The Meat Room salami - Kilmore East	16
Puopolo mortadella <i>Italian sausage made from finely minced pork</i>	12
Casalingo bresaola <i>air dried, salted beef, aged for 4 months</i>	12
steak tartare, pecorino, gnocco fritto <i>finely chopped raw beef, mixed with shallots, cornichons, capers, chives, parsley, mustard & olive oil, topped with pecorino & egg yolk, served with fried bread dough</i>	28
calamari fritti <i>deep fried calamari coated in rice flour, served with lemon aioli</i>	14
whipped cods roe, pasta fritti <i>salted cods roe, bread, garlic, shallots, lemon & oil dip served with fried pasta</i>	12
white anchovies, pickled shallots, d'Espelette [GF] <i>pickled anchovies, stored in oil with d'Espelette pepper, mild heat</i>	14
pesto arancini, aioli (3) [V] <i>rice flavoured with basil, parsley & parmesan - nut free</i>	12
burrata, spring greens [V] [GF] <i>stracciatella encased by mozzarella, served with salad of broadbeans, peas, snow peas and herbs</i>	26
+ white anchovies	4
+ prosciutto	7
radishes, pickles, 'Dreaming Goat Dairy' Chevre [V] [GF] <i>mixture of radishes, fresh & pickled vegetables served with goats Chevre - Monegetta, Macedon Ranges</i>	14
market cheese, condiments [V] [GF] <i>see waiter</i>	market price



Antipasti from 4:30PM | Full menu from 5:30PM

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

pasta:

paccheri alla gricia <i>pasta tubes, crispy guanciale, in sauce made from pecorino, grana padano cheese & black pepper</i>	29
radiatori alla vodka, prosciutto, pangrattato and pecorino [V option] <i>small pasta named after a Bugatti car grill, creamy spicy tomato & mascarpone sauce, prosciutto & toasted bread crumbs</i>	28
mortadella, ricotta tortelli <i>pasta filled with cooked mortadella sausage & ricotta, served in roast chicken, sage, butter jus</i>	34
spaghetti cacio e pepe [V] <i>spaghetti in sauce made from pecorino, grana padano cheese & black pepper</i>	27
pappardelle beef ragu, pecorino pepato [DF option] <i>long flat pasta, beef shin, caramelised onion & tomato, cooked for 8 hours, served with pecorino pepato, sheeps' milk cheese & black pepper</i>	35
gluten free pasta - fettuccine or casarecce	3

mains:

porchetta, cannellini beans, greens, salsa verde [GF] <i>roasted pork belly, cooked for 3 hours, wrapped in crackling, served with braised cannellini beans, green leafy vegetables & salsa verde</i>	38
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sides:

mixed leaf salad, pecorino [V] <i>sherry vinegar & honey dressing with pecorino cheese</i>	10
roast potatoes, garlic, rosemary [V]	12

dessert:

tiramisu <i>Italian trifle made from savoiardi biscuits soaked in espresso, layers of mascarpone, cream & zabaglione custard</i>	14
panna cotta, poached rhubarb, strawberries, pistachio biscotti [GF option] <i>set cream served with hibiscus flower poached rhubarb, fresh strawberries & pistachio biscotti</i>	14
cannoli (2) chocolate & vanilla custard ricotta, white chocolate & mustard fruits <i>candied fruit poached in mustard flavoured syrup</i>	7
affogato <i>vanilla ice cream served with shot of espresso</i>	12
+liquor	8



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