



*"Cooks make meals,
Chefs design new dishes,
But I serve emotions, freely."*

Fabio Durpetti

PASTA

SEDANI AI DODICI POMODORI (V, VEO)	32
Fresh local & premium imported twelve variety tomato sugo, parmigiano, basil	
GNOCCHI ALLA RAPA ROSSA (VO, GFO)	36
Beetroot gnocchi, gorgonzola, sage, dried pears, crispy guanciale	
RISOTTO ALLA ZUCCA (V, GF)	36
Butternut pumpkin, Italian Taleggio cheese, Taggiasca olive dust, parmigiano chips	
SPAGHETTI AL NERO	42
Homemade squid ink spaghetti, WA king prawns, lobster bisque, yellow cherry tomatoes, chorizo powder	
PAPPARDELLE AL RAGU DI CERVO	40
Egg pappardelle, 12 hour venison ragù, Pecorino Toscano, dried blueberry	
SEDANI ALLA NORCINA	34
Italian sausage, black truffle, pecorino, cream	

PIZZA

SCHIACCIATINA (VE)	15
Italian herbs, garlic, EVOO	
MARINARA (VE, DF)	21
San Marzano tomato, garlic, oregano	
MARGHERITA (V)	23
San Marzano tomato, buffalo mozzarella, basil	
AMATRICIANA	25
Crispy guanciale, cherry tomato, fior di latte, Pecorino Romano, black pepper	
NOSTROMO	25
San Marzano tomato, tuna, Spanish onion, black olives, capers	
AMANDOLA (V)	26
Pumpkin cream base, potato, toasted almond, amaretti, sage, buffalo mozzarella	

GF - GLUTEN FRIENDLY, V - VEGETARIAN, VE - VEGAN, O - OPTION

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