

ANTIPASTI

OYSTERS	7 EA
Pambula Sydney rock oysters, Mediterranean mignonette, lemon (GF)	
BRUSCHETTA	16
House focaccia, heirloom tomatoes, Uomo di Ferro evoo, basil (VG, GFO)	
WHITE ANCHOVIES	18
Marinated Sicilian white anchovies, rosemary oil, crispy breadcrumbs (GFO)	
OLIVE ALL'ASCOLANA	22
Pork, beef & turkey stuffed green olives, lime mayo	
STRACCIATELLA & ZUCCHINE	25
"La Stella Latticini" stracciatella, zucchini alla scapece, preserved lemon (V, GF)	
WAGYU TONNATO	26
Mayura Wagyu girello, classic tonnato sauce, caperberries, nasturtium (GF)	
BRESAOLA CARPACCIO	26
Mayura mb9+, rosemary soy honey vinaigrette, house pickles, lemon oil (GF)	
FRITTURINA DI PESCE	28
Lightly fried calamari, banana prawns, zucchini, carrot, onion, XII mayo (GFO)	
SLOW BRAISED OCTOPUS	30
W.A. octopus, olives, capers, tomato, garlic, parsley, house focaccia (GFO)	
CHARCUTERIE PLATTER	30
Borgo mortadella, salami, Levoni prosciutto, olives, grissini (GFO)	

PIZZERIA

MARGHERITA	27
San Marzano tomato, fior di latte, parmigiano, basil (V)	
ZUCCHINI & SPINACH PESTO	28
Fior di latte, spinach & macadamia pesto, zucchini, goat's cheese (V)	
PEPPERONI & JALAPEÑO	29
San Marzano tomato, fior di latte, pepperoni, black olives, oregano, hot honey	
CARNE	31
San Marzano tomato, fior di latte, ham, pepperoni, Italian sausage	
PROSCIUTTO	32
San Marzano tomato, fior di latte, Levoni prosciutto, rocket, parmigiano (VO)	

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

Members enjoy 10% off prices listed.

Please note a 1.9% surcharge applies to all credit card transactions.

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PRIMI PIATTI

All pasta, gnocchi & sauces are made in house using the finest local & traditional ingredients.

TRUCIOLOTTI TOMATO SUPREME	30
Short ribbon pasta, slow roasted tomato sugo, creamy stracciatella, crispy breadcrumbs (VEO)	
FREGOLA WITH WILD MUSHROOMS	32
Meredith goat's cheese, mixed wild mushrooms, parmigiano, Uomo di Ferro evoo (V)	
FAGOTTINO ALLA BOLOGNESE	33
Delicate crêpe parcel filled with Bolognese, béchamel, parmigiano, evoo	
SPAGHETTINO GAMBERI	36
Banana prawns, green peas, toasted hazelnuts, nduja crumb	

SECONDI PIATTI

PARMIGIANA VEGANA	34
Vegan eggplant parmigiana, San Marzano tomato sugo, vegan mozzarella, Vegan parmigiano (V, GF)	
POLLO ARROSTO	39
Heritage breed roasted half chicken, D'Aloisio Moscato cream, radicchio, sultanas (GF)	
COTOLETTA MILANESE	42
Free range pork schnitzel, wild rocket, pecorino, lemon	
CRISPY SKINNED BARRAMUNDI	42
Line-caught NT barramundi fillet, white wine, garlic, cherry tomatoes, herbs, fish broth, confit garlic aioli (GF)	
SLOW BRAISED BEEF	45
Slow braised Collinson & Co Angus oyster blade, roasted cauliflower purée, sweet corn, togarashi (GF)	
DRY AGED STRIPLOIN STEAK	59
300gm O'Connor Angus striploin, horseradish cream, hot mustard, fries (GF)	

CONTORINI

PATATINE FRITTE	12
Fries, XII mayo (V, GF)	
INSALATA DI CAMPO	16
Mixed leaves, shaved fennel, green apple, toasted pine nuts, raisins, lemon dressing (V, GF)	
GRILLED FIORETTO	15
Baby cauliflower, macadamia curd, chilli oil (V, GF)	

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