

## ANTIPASTO

<b>Cozze con caponata</b> Mussels, Sicilian eggplant salad	8
<b>Pesce in scapece</b> Soused fish, saffron and onions	8
<b>Baccalá mantecato</b> Salted cod cream with crostini	8
<b>Patè di fegatini di pollo</b> Chicken liver pate with cornichons	8
<b>Peperoni sott'olio</b> Roasted peppers in olive oil	8
<b>Polpo e fagioli</b> Marinated octopus with beans	8
<b>Crocchette di tonno</b> Tuna croquettes	8
<b>Salsicce e olive</b> Sausages and olives	8
<b>Panzarotti, fontina e pancetta</b> Fried pastry filled with fontina and pancetta	8

## I PRIMI

<b>Terrina di maiale, salsa verde</b> Pork terrine, green sauce, apple and walnut coleslaw	24
<b>Scampi alla griglia, nepitella</b> Scampi, catmint, couscous, rocket, roasted capsicum	28
<b>Calamari in padella</b> Pan-fried calamari, chick peas, radicchio	28
<b>Trippa alla Fiorentina</b> Ox tripe, white wine, tomato, pine nuts and sultanas	22
<b>Cervella dorate</b> Lamb's brains crumbed and pan-fried golden, spinach, pine nuts	22
<b>Quaglia a bocconcini</b> Quail boned, mozzarella, speck, fregola	24

## LA PASTA

<b>Tortellini in brodo</b> Chicken broth, veal filled tortellini	22
<b>Risotto con pera e taleggio</b> Risotto cooked with pear and taleggio cheese	24
<b>Taglierini marinara</b> Taglierini, seafood, garlic, olive oil, parsley	28
<b>Orecchiette al pomodoro</b> Hand shaped puglie style wholemeal pasta, fresh tomato, basil, anchovie, oregano, salted ricotta	22
<b>Pappardelle con ragu di cinghiale</b> Spelt fl our pappardelle, wild boar slow braised, rich red wine and tomato ragu	24
<b>Tortellini di aragosta</b> Lobster tortellini, burnt butter and nettles	28
<b>Scialatelle ricotta e zucchini</b> Hand rolled southern Italian scialatelle, ricotta, zucchini	22

## CRUDO

<b>Ostriche</b> Red wine vinegar, lemon	
Pacific oysters	3.50ea
Moonlight	5.00ea
<b>Salumi</b>	28
Calabrese, finocchio, cacciatore, nduja, Parma prosciutto	
<b>Salmone stagionato</b>	24
Cured salmon, heart of palm, horseradish cream	
<b>Tonno in carpaccio</b>	22
Seared tuna carpaccio, herb, fennel, orange and potato salad	
<b>Ceviche di capesante</b>	24
Ceviche of scallops, chilli, shallot, watercress	
<b>Carpaccio</b>	24
Beef carpaccio, roasted peppers, red onion	
<b>Prosciutto di Parma</b>	32
Parma prosciutto, parmesan, pickled eggplant	

## LA GRIGLIA

<b>Costata di manzo 450g</b>	39
Cape Grim Tasmanian aged rib steak, grass fed, natural beef	
<b>La Fiorentina 500g</b>	39
T-bone of aged Greenham Tasmanian beef, grass fed	
<b>Filetto di manzo 250g</b>	42
Hopkins River grass fed prime fillet	
<b>Controfiletto "Wagyu" 200g</b>	48
Sher wagyu scotch, Ballan, Victoria	
<b>Salsicce al finocchio</b>	36
Daniel's spicy pork and fennel sausages, garlic, rosemary and sage	
<b>Pollastrino alla diavola</b>	36
Marinated spatchcock, olive oil, lemon and chilli	
<b>Il pesce intero</b>	36
Whole fish of the day	

All served with  
Tuscan kale

## I BISCOTTI

<b>Torrone</b>	5
Italian nougat	
<b>Panforte</b>	5
Traditional Siena's "strong bread" chocolate, almonds, figs	
<b>Baci di Dama</b>	5
Hazelnut chocolate filling	
<b>Crostoli</b>	5
Venetian style pastry	

## CAFFÈ LAVAZZA

Espresso	5
Corretto	9.5
Liqueur coffee	14
Affogato	8
Grossi Fiorentino hot chocolate	8

## LE PADELLE

<b>Costolette di agnello</b>	35
Crumbed lamb cutlets, goat's cheese salmoriglio, mint, mache and pea salad	
<b>Filetto di vitello arrosto</b>	35
Veal fillet roast wrapped in speck, herbs and lemon, shallots and lentils, porcini sauce	
<b>Anatra al vinsanto</b>	35
Duck confit leg, roast breast, mushroom tart, vinsanto	
<b>Il pesce del giorno</b>	35
Line caught wild fish, crispy skin, caponata, shallot, barley	
<b>Cacciucco alla Livornese</b>	38
Fish and shellfish braised, garlic, olive oil, white wine, tomato and chilli, with bruschetta	

## I CONTORNI

<b>Insalata mista</b>	8
Salad of shredded mixed leaves with salted ricotta	
<b>Bietole stufate</b>	8
Braised silver beet	
<b>Spinaci in padella</b>	8
Spinach with garlic, parmesan and cream	
<b>Patate all'Italiana</b>	6
Italian fried potatoes with rosemary and garlic	
<b>Patatine fritte</b>	6
Fat chips	
<b>Insalata di finocchio e arancia</b>	6
Fennel and orange salad	

## IL DOLCE

<b>Tiramisu</b>	18
Mascarpone and pavesini trifle, coffee and liqueurs	
<b>Il gelato</b>	18
A selection of home made ice cream and sorbet	
<b>Semifreddo di cioccolato</b>	18
Chocolate and hazelnut semifreddo, "mille foglie", berries, clotted cream, praline encrusted malt ganache	
<b>Globi</b>	18
Ancient style ricotta pastry, chestnut flower honey, yoghurt sorbet	
<b>Crema bruciata</b>	18
Crème brulè, orange blossom, almond milk sorbet, honey crumble	
<b>Torta di limone</b>	18
Lemon and lime tart, yoghurt, pine nut ice cream	
<b>Formaggio</b>	22
A selection of local and imported cheeses	