



**Stuzzichini (little antipasti) Small appetizers designed for sharing**

Olive Miste, Mixed Olives with Housemade Grissini	<b>Little Antipasti</b> 6.80
Sicilian Green Olives, Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	9.80
Arancini, Fried Rice Balls filled with Veal and Pork Ragu	8.80
Prosciutto San Daniele	11.50

**Primi**

Antipasto Della Casa	<b>Entrée</b> 26.50
Prosciutto San Daniele, Cacciatorini, Sopressa Milano Salami, Fresh Italian Buffalo Mozzarella, Parmigiano Reggiano, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini (main size also available)	
Insalata di Burrata e Pomodorini	25.50
Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	
Tortina di Melanzana	25.50
Thin Slices of Eggplant with Mozzarella, Parmigiano, Basil, Pinenuts and a Traditional Napoletana Sauce	
Prosciutto e Bufala	26.50
Fresh Buffalo Mozzarella wrapped in Prosciutto di Parma with Roasted Beetroot, Fig Vincotto Dressing and Housemade Grissini	
Calamari Fritti alla Napoletana	27.50
Crispy Hawkesbury River Calamari Rings with Lemon and Chilli Oil	
Capesante con Gorgonzola	27.50
Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce and Topped with Caviar	

**Pasta – All pasta dishes are freshly cooked to order**

Gnocchi con Pomodoro e Mozzarella di Bufala	<b>Main</b> 35.00
Housemade Pasta Dumplings with Vine Ripened Cherry Tomatoes, Baby Basil, Smoked Mozzarella and Fresh Buffalo Mozzarella	
Pappardelle al Ragú	39.00
Housemade Pappardelle with a Ragu of Veal and Pork, Slow Cooked with Red Wine and Tomato	
Fregola al Dentice	39.00
Traditional Sardinian Pasta with Snapper, Calamari, Clams, Saffron, Olives, Bottarga and a Touch of Chilli	
Pappardelle al Tartufo	39.00
Housemade Pappardelle with Trio of Mushrooms, Fresh Ricotta and Black Truffle	
Linguine Scampi	43.00
Linguine with New Zealand Scampi, Fresh Vine Ripened Cherry Tomatoes and Chilli	

**Secondi**

Involtini di Vitello	39.00
Veal Roll Filled with Spinach, Pine Nuts, Prosciutto San Daniele and Raisins, Finished with Tomato and Parmigiano	
Agnello con Melanzane Affumicate	39.00
Slow cooked Lamb Shoulder on Smoked Eggplant Puree, Roasted Capsicums and Rosemary Potatoes served with Veal Jus	
Osso Buco alla Milanese (Dinner only)	39.00
Slow Cooked Veal Shank in White Wine and Gremolata served on Risotto Milanese	
Cotoletta alla Milanese	46.00
Dry Aged Grain Fed Veal Cutlet (300g) crumbed and Shallow Fried, served with Rocket, Parmigiano and Cherry Tomato Salad	
Bistecca Alla Fiorentina	46.00
Dry Aged Grain Fed T-Bone (400g) served with Truffled Potatoes and a Rocket and Parmigiano Salad	
Pesce Al Cartoccio	42.00
Ocean Trout Fillet with Truss Tomato, Wild Mushrooms, White Wine and Herbs, served Steamed in Baking Paper	
Pesce del Giorno	39.00
Fish of the day, please ask your waiter	
Pesce con Gamberi	39.00
Crispy Skin Snapper served with King Prawns, Sautéed Cavolo Nero and Pea Puree	

**Contorni**

Sautéed Baby Spinach, Roasted Sweet Garlic and Lemon Oil	11.50
Sautéed Broccolini with Lemon, Almonds and Chilli	11.50
Roasted Rosemary Potatoes with Sicilian Sea Salt	11.50
Mixed Leaf and Truss Tomato Salad, Balsamic Dressing	11.50
Wild Rocket, Pear and Parmigiano Reggiano	12.80
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	17.50

Head Chef: Craig Ferrier

*Menu is subject to change*

*Please advise your waiter if you have dietary requirements*

*All credit cards incur a 0.81% surcharge*

*For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion*