

EST 1999

GRAPPA

RISTORANTE E BAR

STUZZICHINI

Pan fried mixed olives, orange zest, chilli, house made grissini and taralli 9.00

Pizza crust, selection of salsa 17.00

Salumi Plate: De Palma capocollo, salame di Norcia De Palma, Carolina Reaper salami, Tajima

wagyu bresaola, 24 months Galloni prosciutto di Parma, prosciutto cotto, Pino's 'nduja

Calabrese, house made pickles for 2: 27.00 for 4: 42.00

CRUDO

Freshly shucked Sydney rock oysters (NSW), red wine vinaigrette ½ dozen 27.50 dozen 50.50

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce 31.00

Hiramasa King fish tartare (NSW), extra virgin olive oil, shallots, fermented chilli,

finger lime 29.50

PRIMI

Pork and veal meatballs, tomato, parmigiano 21.00

Salad of witlof, pear, gorgonzola dolce latte, walnut, pomegranate 20.00

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa 23.00

"Calamari Fritti" Fried local baby calamari (NSW), chilli, basil, garlic,

semi-dried tomatoes 27.00

1/2 shell Hervey Bay Scallops (QLD), leek, chilli, soy sauce 33.00

Insalata Caprese: vine-ripened tomatoes, mozzarella di bufala, basil 18.50

Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio 24.00

Fresh figs wrapped in prosciutto di Parma, warm gorgonzola, pistachio, balsamic reduction 29.00

Wood fired House made chilli Calabrese sausages, red capsicum, olives, rocket 24.50

King prawns (QLD) hot pot, tomato, basil, chilli, garlic, crostini 37.50

PASTA

Tagliolini, WA crab meat, zucchini, cherry tomato, garlic, chilli, parsley e: 32.00 m: 38.00

Maltagliati, house made italian sausage, mushrooms, truffle, pecorino sardo e: 26.00 m: 31.00

Rigatoni, beef ragu, parmigiano e: 27.00 m: 32.00

Spinach and ricotta ravioli, tomato, garlic, basil e: 27.00 m: 32.00

House made gnocchi, cherry tomatoes, garlic, burrata, basil e: 29.00 m: 34.00

All pastas are house made, except spaghetti

Vegetarian options available

ASK ALSO FOR THE SPECIALS OF THE DAY

PESCE

Wood-fired W.A. scampi e: 48.00 m: 90.00

Mixed seafood grill 49.00

Cone Bay Barramundi fillet (WA) hot pot, cherry tomatoes, olives, chilli, basil 39.50

Long line snapper baked in rock salt crust min 3 people (approx 40 mins) 42.00 per person

CARNE

200g Cape Grim grass fed beef fillet (TAS), "tagliata" rocket infused extra virgin olive oil, 36 month aged parmigiano reggiano, dried tomato powder, balsamic gel 55.00

400g slow cooked (VIC) Sovereign lamb shoulder, zucchini, pinenuts, sultanas, parsley, mint 44.00

Wood Fired Spatchcock (NSW), cannellini beans, sage 41.00

Slow cooked 1.2 KG Sovereign Lamb Shoulder (VIC) FOR 2 PEOPLE, pickled fennel, salsa verde (45 minutes) 90.00

"FIORENTINA"

1 kg 100 day grain finished Mb+ 4 Portoro T-Bone (NSW) FOR 2 People

herbs, condiments (45 minutes) 125.00

ADD SAUCES 5.00: green peppercorn, mushrooms

8.00: red wine

CONTORNI

Roast Potatoes, herbs 11.00

Potato Chips 10.00

Rocket, parmesan, balsamic, extra virgin olive oil 12.00

Radicchio, fennel, olives, balsamic 16.50

Greens, aglio, olio, chilli 12.00

Baby cos, lemon, extra virgin olive oil, parmesan, pistachio, mint 15.00

PIZZA

MARGHERITA: Tomato, mozzarella, basil 20.00 with mozzarella di bufala 25.00

ROSSA: Tomato, garlic, oregano, basil 18.00

CAPRICCIOSA: Smoked ham, mushrooms, olives, artichokes 25.50

DIAVOLA: Salame piccante, tomato, olives, habanero chilli, basil 26.00 *Very Hot*

CALABRIA: Pino's 'Nduja Calabrese, tomato, eggplant, capsicum, ricotta salata, basil 25.50

PROSCIUTTO: Prosciutto di Parma, tomato, mozzarella di bufala, rocket, parmesan 28.00

ACCIUGHE: Cantabrian Anchovies, tomato, capers, olives, oregano, mozzarella, chilli 23.00

VEGETARIANA: Roasted capsicum, zucchini, eggplant, basil, calabrian chilli 23.00

BIANCHE

4 CHEESES: Mozzarella, provolone, gorgonzola, parmesan 23.00

SALSICCIA: House made italian sausage, potato, rosemary, chilli 26.50

TRUFFLE: Mushrooms, goat cheese, rosemary, truffle oil 25.00

BREASOLA: Wagyu bresaola, mozzarella, rocket, reggiano, evo 30.00

POTATO: Mozzarella, potato, basil pesto 25.00

5% SURCHARGE TO GROUP RESERVATIONS 10 GUESTS AND OVER

1.5% SURCHARGE APPLIES TO ALL CREDIT CARDS

FIVE COURSE DEGUSTAZIONE 80.00 WITH WINE 115.00

CORKAGE \$8.50 PER PERSON, TUESDAY-THURSDAY&FRIDAY/SATURDAY LUNCH ONLY