

## ANTIPASTI

<b>OLIVE SOTT'OLIO, REGGIANO, E ACCIUGHE</b>	8 ea / 18.50 all 3
- Taggiasche black and Cerignola green olives - Reggiano Parmigiano(50g) - Marinated and pickled Sicilian anchovies All served with our grissini	
<b>PROSCIUTTO DI PARMA 30 MESI E MOZZARELLA</b>	22
Devodier 30 month aged prosciutto di Parma riserva DOP (30g) with fresh buffalo mozzarella & torta fritta	
<b>OSTRICHE AL NATURALE (GF)</b>	4 ea
Natural oysters opened to order accompanied with shallot and Ardoino aged red wine vinegar	
<b>CRUDO DI PESCE (GF)</b>	17
Hiramasa (raw) king fish, crimson red grapes, orange emulsion, pistachio, preserved lemon, fresh thyme	
<b>SCAMPI AI FERRI (GF)</b>	10.50 each
Baked whole W.A. scampi with basil, parsley, bottarga and garlic butter	

## PRIMI

<b>CACCIUCCO ALLA LIVORNESE</b>	32
A rich tomato & seafood soup typical of Tuscany - W.A. scampi, S.A. prawn, vongole, mussels, local fish, sardine, cuttlefish, garlic bruschetta	
<b>CALAMARI ST.ANDREA (GF)</b>	22 / 38
Lightly fried fresh local calamari with lemon dressed rocket leaves and salmoriglio dressing	
<b>SALSICCIA CON POLENTA E LENTICCHIE (GF)</b>	17
Housemade pork sausage, soft yellow polenta, de puy lentils and mustard fruits from Cremona	
<b>FRITTURE DI CAPRINO E ZUCCA (V) (GF)</b>	15
Warm roasted organic pumpkin & cavolo nero, buckwheat and Meredith goats cheese fritters, toasted almond and rosemary	

## PRIMI DI PASTA - HOUSE MADE GLUTEN FREE PASTA AVAILABLE

<b>PAPPARDELLE CON RAGU D'AGNELLO</b>	23 / 30
Handmade pappardelle with a slow cooked lamb ragu with pecorino Romano	
<b>LINGUINE AL GRANCHIO E BOTTARGA</b>	25 / 34
Fresh linguine with blue swimmer crab, E.V. olive oil, garlic, parsley, golden breadcrumbs and bottarga	
<b>AGNOLOTTI CON BRODO DI PARMIGIANO (V)</b>	23 / 29
Handmade pasta filled with roast Jerusalem artichoke puree in a parmesan and chive brodo	
<b>RISOTTO CON FUNGHI E TALEGGIO (V) (GF)</b>	24 / 30
Aquarello Carnaroli Victorian wild mushroom risotto, thyme, taleggio DOP and smoked chestnut	

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## DEGUSTAZIONE DELLO CHEF FIVE COURSE TASTING MENU

\$90 PER PERSON\*

WITH WINE PAIRING \$130

*\*the degustation menu requires the participation of the entire table*

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GLUTEN FREE - (GF)    VEGETARIAN - (V)

OWNER & CHEF - MAURICE SANTUCCI  
EXECUTIVE CHEF - COURTNEY WEBSDALE

## SECONDI

<b>TAGLIATA DI MANZO (GF)</b>	250gms 42
Char grilled & sliced Tasmanian black Angus pasture fed sirloin (MSA grade)	
<i>served upon sauteed cime di rapa, fermented raddichio and pecorino offered at the table with your choice of salsa verde, horseradish and mustards</i>	
<b>PESCE DEL GIORNO (GF)</b>	38
Pan fried Blue eye cod fillet with fennel, fresh tomato and mussel broth, black garlic and parsley	
<b>ANATRA AL FORNO (GF)</b>	39
Roasted crisp golden spiced duck breast, turnip and garlic puree, soft red onion and Marsala glazed quince	
<b>CAPRETTO (GF)</b>	34
Baked Gippsland milk fed goat on the bone with wild fennel, white wine and Tuscan truffle infused Pecorino	
<b>COSTOLETTA DI VITELLO AI FERRI (GF)</b>	300gms 42
Char grilled Green mountain veal cutlet, spiced eggplant, spinach, roasted pepper puree, anchovy mousse and roasting juices	
<b>CONTORNI</b>	
<b>PATATE ALL'AGLIO E ROSMARINO (V) (GF)</b>	8
Roasted potatoes with rosemary and garlic	
<b>PISELLI E PROSCIUTTO (GF)</b>	8
Braised sweet peas with onion and prosciutto	
<b>VERDURE CON NOCCIOLE (V)</b>	9
Seasonal green vegetables, lemon mustard dressing, hazelnut pangrattato	
<b>INSALATA (V) (GF)</b>	8
Organic mixed leaf salad with aged red wine vinegar and EVO oil	
<b>MELANZANE PARMIGIANA (V) (GF)</b>	9
Baked layered eggplant, with tomato sugo, parmesan, basil	