



## ANTIPASTI

**Butter Lettuce**  
with hazelnuts, bacon, egg & Gorgonzola Dolce 21

**Red Endive, Fennel & Parmigiano Reggiano**  
with anchovy date dressing 22

**Smoked Sea Trout Salad**  
with wax beans, jalapeño & toasted almonds 21

**Burrata**  
with beets, horseradish, walnuts & arugula 21

**Bufala Mozzarella**  
with Prosciutto di Parma 28

**Waygu Beef Tartare**  
with rosemary & garlic chips 28

**Burrata from Puglia** with leeks & fett'unta 45\*\*

## PASTA

**Corzetti Stampati** with eggplant, olives & ricotta 23

**Garganelli** with ragù Bolognese 24

**Rotolo** with ricotta, spinach & tomato 24

**Orecchiette** with sausage & Swiss chard 25

**Farfalle** with wild mushrooms, asparagus & walnut 23

**Tagliatelle** with oxtail ragù 26

**Maltagliati** with duck ragù 24

**Pici alla Carbonara** 25

**Goat Cheese Ravioli** with five lilies 26

**Tortellini in brodo** 23

## SIDE DISHES

**Fried potatoes** with rosemary 14

**Cauliflower** with red onion & mint yogurt 14

**Broccoli di Cicco** with chilies & lemon 14

## SECONDI

**Kingfish Spiedini**  
with preserved lemon & capers 35

**Tuscan Roast Pork**  
with arugula & salsa verde 30

**Housemade Gravlax**  
with lemon, chives, shaved egg, croutons & avocado 25

**Italian BLT**  
with pancetta, arugula, vine ripened tomato & basil aioli 25

**Soft Scrambled Eggs**  
with shaved winter truffles & crème fraiche 48

**Crispy Duck Leg**  
with sweetcorn 28

**Pan Roasted Wagyu Tagliata**  
with olive oil fried egg & salsa verde 35

**Chicken Milanese**  
with Caesar salad 25

**Eggs and Polpette**  
with fresh ricotta 24

## 3-COURSE LUNCH

Choose an antipasti, pasta & dolci \$48