



# MENU'

“ALL OUR PASTA AND SOURDOUGH ARE MADE ON THE PREMISES”

by Jerry Kim

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## 9 COURSE DEGUSTATION

165

\*\* Booking in advance is essential.

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## ENTREES ANTIPASTI

### TROTA

Rainbow Trout (*Goulburn River, VIC*)  
smoked w pistachio shells on the premises, w salsa verde & finger lime  
24.5

### CAPELANTE

Pan-seared Scallops (*Hokkaido, Japan*)  
w honeyed chickpeas, sautéed forest mushrooms on corn purée  
25.5

### POLPO

Char-grilled Octopus  
w citrus gel, olives, grapes, parsley  
25.5

### LINGUA

Braised & charred Ox Tongue  
w seasonal vegetables, mustard mayo, salsa verde, vincotto  
23.5

### VITELLO TONNATO

Sliced charred Veal cooked to rare  
w tuna mayo, E.V.O., crispy capers, sweet potato  
23.5

### POLPETTE

Veal & pork Meatballs in tomato sugo  
w chili, garlic, rosemary, tangy fennel cubes, topped w scorched scamorza  
21.5

### ARANCINI

Sourdough crumbed rice balls w mixed mushrooms & scamorza  
w Grana Padano, Gorgonzola emulsion, mustard fruit gel  
21.5

### INSALATA CAPRESE

w buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita  
23.5

### SALUMI MISTI

Mixed Salumi platter  
w capocollo, home-made mortadella, prosciutto, pancetta, salame  
w smoked ricotta & mixed olives  
*for 1* 28.5   *for 2* 39.5   *for 3* 50.5

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# PASTA PRIMI

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## FRESH PASTA PASTA FRESCA

### PASTA CON RAGU' ALLA BOLOGNESE

Classic pork & veal Bolognese  
w fresh daily pasta  
29.5

### MALTAGLIATI AL CAPRETTO

"Badly cut" pasta  
w braised shredded Goat (*Kilmore, VIC*), black olives, white wine, chili  
35.5

### GNOCCHI ALL'ANATRA

Soft home-made potato Gnocchi (*10% flour, 90% potato*)  
w braised Duck, fresh rosemary, sage pesto  
33.5

### TAGLIOLINI AI FRUTTI DI MARE

Long & thin home-made ribbon pasta  
w wild-caught Patagonian prawns, calamari, mussels (*Spring Bay, TAS*)  
w zucchini, garlic, parsley, olive oil, chili\*  
38.5

\**Pomodoro* can be added upon request

### RISOTTO

Risotto can be chosen from any of our pasta sauces and will be cooked to "*al dente*".

## FRESH FILLED PASTA PASTA RIPIENA

### AGNOLOTTI DI MELANZANE

Home-made rectangular pasta pockets  
filled w smoked Eggplant & Ricotta  
w butter, sage, roasted pumpkin seeds  
29.5

### TORTELLINI IN BRODO

Home-made ring-shaped pasta  
filled w beef  
served in broth w braised cubed beef neck & truffle oil  
34.5

### CAPPELLACCI DI MARE

Home-made hat shaped pasta  
filled w King Green Prawn mousse  
served w Razor Clams (*Cappelunghe*), chili, garlic, white wine, olive oil  
38.5

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## MAINS SECONDI

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### FILETTO DI PESCE

Pan-seared Patagonian Toothfish (*Heard Island & McDonald Islands, AU*)

Rich & buttery white flesh fillet

served w char-grilled polenta, sour cabbage, pine nuts

58

## CHAR-GRILLED ALLA GRIGLIA

### MEZZO POLLO

Confit half Chicken in paprika & chili oil

w zucchini, olives, hazelnuts in jus

35.5

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### TAGLIATA D'AGNELLO

Lamb Rump Steak, sliced (*MR - M*)

38.5

### COSTATA DI MANZO

Beef boneless Rib-Eye, 300g Grain-fed

45.5

*served with*

truffled mashed potato, portobello mushroom, agrodolce onion, horseradish

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## SIDES CONTORNI

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### RUCOLA

Rocket salad w pear, walnuts, Parmigiano, white balsamic, olive oil

10.5

### VERDURE

Sautéed seasonal vegetables w garlic, almond, Parmigiano

11.5

### POLENTA

Soft runny polenta w white truffle oil

11.5

### PATATE

Home-made potato cubes

10.5

Foglia di Fico  
ITALIAN