



# MENU

RISTORANTE

## DEGUSTATION\*

9 Course  
165 pp

Wine Pairing  
65 pp

*\* Booking in advance is essential*

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## FACCIO IO

Let Chef Jerry choose for you

5 Course  
105 pp

Wine Pairing  
65 pp

*\*\* Please inform us of any dietary requirements or food allergies*

# ENTREES ANTIPASTI

## TROTA AFFUMICATA

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 ALLA GRIGLIA

Char-grilled Octopus  
w pomodoro, capers, olives, parsley, potato & chili  
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 AL SUGO

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

## ARANCINI AI FUNGHI

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

## INSALATA CAPRESE

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

## AFFETTATI MISTI

Mixed Salumi platter  
w capocollo, home-made mortadella, prosciutto, pancetta, salame  
w smoked ricotta & mixed olives  
for 1 28.5 for 2 41.5 for 3 54.5



"OUR PASTA AND GNOCCHI ARE DAILY MADE BY HAND IN OUR BOTTEGA"

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## PASTA PRIMI

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### FRESH PASTA PASTA FRESCA

#### **TAGLIATELLE AL RAGU' BOLOGNESE**

Hand-made narrow ribbon pasta  
w classic pork & veal Bolognese  
29.5

#### **PAPPARDELLE AL RAGU' DI CAPRETTO**

Hand-made wide ribbon pasta  
w braised shredded Goat (*Kilmore, VIC*), black olives, white wine, chili  
35.5

#### **GNOCCHI AL RAGU' D'ANATRA**

"Soft" hand-made potato Gnocchi (*10% flour, 90% potato*)  
w braised Duck, sautéed forest mushrooms, fresh rosemary & white truffle oil  
35.5

#### **TAGLIOLINI AI FRUTTI DI MARE**

Hand-made thin ribbon pasta  
w calamari, Green prawns, mussels (*Spring Bay, TAS*), cherry tomatoes  
w garlic, white wine, parsley, olive oil, chili \*  
38.5

\**Pomodoro sauce* can be added upon request

#### **RISOTTO**

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

### FRESH FILLED PASTA PASTA RIPIENA

#### **AGNOLOTTI DI RICOTTA & MELANZANE**

Hand-made rectangular pasta pockets  
filled w Ricotta & smoked Eggplant  
w butter, sage, green peas, & roasted pumpkin seeds  
31.5

#### **TORTELLI IN BRODO**

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

#### **CAPPELLACCI NERI DI MARE**

Hand-made hat shaped Squid Ink pasta  
filled w spanner Crab mousse  
served w Cod, cucumber, celery, flying fish roe, garlic, white wine, olive oil, chili  
38.5



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## M A I N S   S E C O N D I

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### FILETTO DI PESCE

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

Rich & buttery white flesh fillet

served w truffled braised cannellini beans, sour cabbage, pine nuts

58

## C H A R - G R I L L E D   A L L A   B R A C E

### 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*)

39.5

### COSTATA DI MANZO

Beef boneless Rib-Eye, 300g Grain-fed

46.5

*served with*

truffled mashed potato, portobello mushroom, agrodolce onion, horseradish

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## S I D E S   C O N T O R N I

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### INSALATA DI 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



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

