



### Bread Basket \$8

Focaccia, Grissini, wood fired bread served with evo and balsamic vinegar

### STUZZICHINI

**Porcini & truffle arancini (6)** \$16

**Chicken lollipop** \$6 each

**Garlic and cheese pizetta** \$16

**Mt Zero olives** \$10

### ANTIPASTI

**Divino antipasto for 2** \$45

Gourmet cold cuts, pickles, cheese marinated olives, grissini

**Fritto misto for 2** \$45 DF

Deep fried calamari and prawns, aioli

**Panfried octopus** \$28 DF-GF

Leek, buckwheat, dill oil

**Duck terrine** \$25 DF

Pistachio, celeriac remoulade, bread crisp

**Buffalo mozzarella** \$24 V

smoked eggplant, cherry tomatoes, parmesan waffle, zest oil

\*While we take care in preparing your meals, our kitchen is not allergen-free, and cross-contamination may occur.

GF Gluten free DF Dairy free V Veget



### PRIMI E SECONDI

**Crusted beef eye-fillet (Serve 2)** \$98

eye-fillet rolled in mushrooms & prosciutto, puff pastry, hand-cut chips, roasted greens, jus

**Slow cooked beef Oyster blade** \$48 GF

Potato puree, glazed baby carrots, gremolata, jus

**Roasted Swordfish** \$46 GF-DF

Mediterranean sauce, chats potatoes, tartare sauce, parsley oil

**Venison ragu' tagliatelle** \$44

Home-made cocoa tagliatelle, blackberries, Pecorino

**Pumpkin risotto** \$43 GF-V

Goat's curd, amaretto, thyme oil

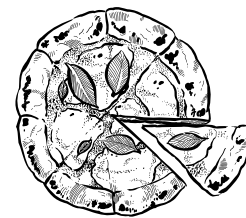


### CONTORNI

**Roasted cauliflower, dried fruits, seeds** \$13 GF-V

**Rocket salad, currants, parmesan, balsamic** \$13 GF-V

**Truffle and parmesan fries** \$13 GF-V



### PIZZA

**Gamberi & Nduja** \$38

Fior di latte mozzarella, prawns, nduja, stracciatella cheese, lemon zest, cherry tomatoes

**Wagyu bresaola** \$38

Fior di latte mozzarella, porcini mushrooms, wagyu bresaola, rocket, parmesan  
Extra: italian tomato 4

**Prosciutto & buffalo** \$38

Italian tomato, fior di latte mozzarella, buffalo mozzarella, prosciutto di parma, rocket  
Extra: truffle oil 4

**Truffle capricciosa** \$34

Ham, truffle oil, porcini mushrooms, fior di latte mozzarella, marinated artichokes, olives

**Pumpkin & salsiccia** \$33

Home-made crumbed sausage, fior di latte mozzarella, pumpkin puree, Gorgonzola

**Soppressa piccante** \$32

Italian tomato, fior di latte mozzarella, hot soppressa salame, oregano  
Extra: black olives 4, onions 3

**Parmigiana** \$30 V

Italian tomato, marinated eggplant, confit cherry tomatoes, fresh fior di latte, parmesan, basil  
Extra: olives 4, rocket 3

**Margherita** \$24 V

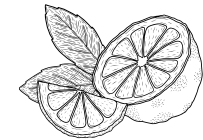
Italian tomato, fior di latte, basil  
Extra: buffalo mozzarella 6

**LET US FEED YOU \$85pp**

for the whole table.

Immerse yourself in the flavours of Italy.

The menu is a generous selection of seasonal favourites from stuzzichini to dolci, designed to be shared, savoured and remembered.



### DOLCI

**Divinomisù** \$18

Mascarpone mousse, biscuits, chocolate, coffee gelato

**Apple Tarte tatin** \$18

Creme pat gelato

**Lemon** \$18

Lemon mousse, crumble, meringue

**Cheese platter** \$35

Selection of 3 cheeses, accompaniments

**Homemade gelato (3sc)** \$13 GF

Ask for flavours

**Vanilla Gelato with Limoncello cream** \$20

**Affogato** \$14

**Affogato with Frangelico** \$20