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## AFFETTATI

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Prosciutto di Parma Parma, 24 months, sweet and delicate	24
Prosciutto San Daniele Friuli, 20 months, robust and savoury	24
Mortadella Bologna, ground heat-cured pork	24
Artisan salami Selection of assorted locally sourced salamis	24
House made Wagyu bresaola Mayura station full blood Wagyu girello, salt and sugar cured for 3 months	24
Affettati misti Chef's selection of assorted cured meats	35
<i>Salumi is served with house made grissini</i>	
Optional cheeses can be served with salumi	
Buffalo Mozzarella Mozzarella cheese made from imported buffalo milk	5/10
Parmigiano Reggiano DOP Parma, Reggio Emilia, Modena, 24 months	5/10

**Cecconi's 1 Litre Olive Oil, Mornington Peninsula, Victoria \$35 per bottle**  
Highly regarded by some of Melbourne's best chefs, this premium extra virgin olive oil has a mild fruit taste with a distinctive herbaceous note & a gentle peppery finish.

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## ANTIPASTI

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Baccala mantecato on puffed polenta	15
Mushroom arancini	15
Marinated olives	10
Olive all'ascolana, sundried tomato, mascarpone puree, rocket leaves	15

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## I PRIMI

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Seared scallops, sweet corn puree, crispy pancetta, mustard leaf	24
Cured king salmon, yoghurt, fennel, apple, fried capers	24
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	24
Herb crusted beef carpaccio, mediterranean dressing, rocket, parmesan, shallots	24
Slow roasted pork belly, grappa cherries, beetroot, anise, chard	24
Chargrilled jumbo quail, witlof, orange segments, raspberry vinaigrette	24
Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, black olive crumbs	24

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## PASTA

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House-made tagliatelle, porcini mushroom ragu, white wine, sage	24/30
Potato gnocchi, lamb ragu, pine nuts, raisins, tuscan kale, taleggio cream	24/30
Agnolotti of veal, pork, rabbit, butter sauce, crispy sage, parmesan	24/30
Pappardelle, beef and pork ragu, red wine, tomato	24/30
Linguine, seafood, garlic, chili, herbs	28/36
Risotto prawn, preserved lemon, basil	28/36

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## I SECONDI

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Barramundi, carrot and lime puree, heirloom carrot, ginger	40
Berkshire pork cutlet, grilled peaches, radicchio, jus	40
Veal cotoletta, green apple, savoy cabbage salad	42
Crispy slow roasted duck, smoked cabbage, polenta, jus	40
Wagyu brisket, horseradish, leek puree, pickled turnips, crispy leek	40

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## CONTORNI E INSALATA

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Triple cooked house chips	10
Beer battered onion rings	10
Charred broccolini, dijon mustard, brioche crostini	12
Grilled radicchio, gorgonzola dolce, walnuts, pear	12
Warm sweet peas, green beans, bacon, tatsoi, salted ricotta	12
Oven roasted sweet potato, fontina, peanuts, red cabbage slaw	12
Garden salad	10
Iceberg, avocado, parmesan salad, caesar dressing	12
Sauteed spinach, lemon	10
Mashed potato	10

**Gluten free bread, batter and pasta are available on request**

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## BISTECCA

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### **Collinson & Co.**

Black Angus, Grass Fed, Gippsland VIC, MB3+

Scotch Fillet	450g+	50
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### **Tender Valley**

Black Angus, 200 days Grain fed, Riverina NSW, MB4+

Sirloin	400g+	50
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### **Thousand Guineas**

Australian Shorthorn, 150 days Grain fed, Multi-Regional Vic, MB2+

Eye Fillet	300g+	45
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**All meat is hand cut**

### **Condiments**

Freshly grated horseradish

French, English, Seeded Mustard

Red wine jus

Green peppercorn sauce

Mushroom sauce

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## DOLCI

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Warm soft-centered chocolate pudding, fior di latte gelato	15
Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese	15
White chocolate mousse, raspberry sponge, almonds	15
Coconut semifreddo, chocolate, caramelised pineapple	15
Cannoli, pistachio and ricotta cream, strawberries	15
Pavlova, chantilly, tropical fruits, blueberry sorbet	15
Selection of house made sorbetto and gelato	15
berry compote	2
chocolate sauce	2
Dessert tasting plate – chef's selection of 3 desserts	25
Affogato - vanilla bean ice cream, espresso and your choice of liqueur:	15
<i>Galliano      Kahlua      Frangelico      Tia Maria      Amaretto</i>	
Biscotti	8

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## FORMAGGIO

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Selection of Italian cheese, 25g or 50g.  
*Served with pear, nuts, house made jam and lavosh*

### Soft Cheese

La tur, goat, sheep and cow milk, Piedmont	8/16
Rosso di langa, cow and goat milk, Piedmont	8/16
Camembert d'alta langa, cow, sheep and goat milk, Piedmont	9/18

### Hard Cheese

Collina Veneta, cow milk, 12 month, Veneto	7/14
Parmigiano Reggiano vacche rosse, cow milk, 24 month, Emilia Romagna	9/18
Le Gruyere, lactose free, cow milk, 18 month, Gruyeres	8/16
Truffle pecorino, sheep milk, 6 – 12 month, Tuscany	9/18

### Blue Cheese

Gorgonzola dolce, cow milk, sweet, Lombardy	6/12
Blu di capra, goat milk, spicy, Piedmont	8/16

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## AFTER

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### **Dessert Cocktails**

Chocolate Martini 22

*Vanilla Vodka, Creme di Cacao, Mozart Chocolate Liqueur*

Espresso Martini 22

*Absolut Vodka, Espresso, Kahlua, Licor 43*

Amaretto Sour 20

*Amaretto, Egg White, Lemon*

Lemon Sgroppino 20

*Absolut Vodka, Lemon Sorbet, Limoncello*

### **Dessert Wines**

Elio Perrone Moscato d'Asti 'Sourgal' 12

De Bortoli 'Noble One' Botrytis Semillon 17

### **Traditional Italian Digestives**

Amaro Montenegro 11

Amaro Nonino 12

Limoncello di Capri 12

Sambuca 11

Amaretto di Saronno 11

### **Grappa**

Nonino Grappa di Moscato 14

Antinori Tignanello Grappa 20

Nonino La Riserva 5 yrs 25