

PER COMINCIARE

TO START

SALUMI FRESHLY SLICED TO ORDER

LOCAL SOURDOUGH	10	FARINATA PROSCIUTTO	8pp
<i>served sliced & warm with house-made butter or olive oil</i>		<i>stracciatella wrapped in prosciutto & rosemary oil</i>	
DUCK SALAME	14	FARINATA POMODORO	8pp
<i>100% duck salame</i>		<i>stracciatella, cherry tomato & basil oil</i>	

ANTIPASTI

ENTREE

PASTA

ENTREE SIZE

TARTARE DI MANZO	29	FUSILLI AI GAMBERI	30
<i>beef rump tartare, cornichons, bottarga, potato & anchovy foam, saffron risotto chip</i>		<i>pasta spirals, Mooloolaba tiger prawns, garlic, red chilli, parsley, preserved lemon & cured pork guanciale</i>	
NON NONNAS CAPRESE	27	CULURGIONES ALLE CASTAGNE	29
<i>tomatoes, stracciatella, fior di latte, strawberry jus & basil oil</i>		<i>three ravioli filled with oozing noisette chestnut puree, burnt butter & sage, truffle paste, truffle moliternino cheese</i>	
PANZANELLA SCALLOPS	30	PAPPARDELLE ALL'ANATRA	34
<i>pan seared Japanese scallops, panzanella, tomato water, pangrattato, onion, cherry tomatoes</i>		<i>roasted Maremma duck ragu, Nonna's style pappardelle, 24m Parmigiano Reggiano cheese DOP</i>	
DUCK TONNATO	28	GNOCCHI ZUCCA E TALEGGIO	27
<i>Maremma roast duck slices, tonnato sauce, caper berries, Fabbri Amarene cherry juice & garlic oil bread crumb</i>		<i>gluten-free potato gnocchi, pumpkin cream, roasted pumpkin, taleggio sauce, walnut, chilli flavour and paprika</i>	

15% surcharge applies on Public Holidays | 1.5% fee to all card transactions | Please inform your waiter of dietary requirements

Updated: May 18 2022

SECONDI

MAINS

ANATRA	60
<i>pan rendered, 7-days dry aged Maremma duck breast, mashed potato, orange sauce, orange segments & amaretti crumble</i>	
RICCIOLA PINNA GIALLA	54
<i>cured and pan fried Yellowtail King Fish SA, steamed leeks, roasted Jerusalem artichokes, toasted bone broth & cream emulsion, chive oil</i>	
STEAK AL CIOCCOLATO	59
WAGYU 6/7 MBS WESTHOLME QLD	
<i>grilled tri-tip, black bagna cauda anchovy sauce, red wine jus, pearl onions, pickled radish</i>	
RISOTTO AGLI SCAMPI	56
<i>Riserva San Massimo rice, red capsicum broth, WA Scampi battuta, stracciatella, scampi oil, celeriac and horseradish vellutata</i>	

CONTORNI

SIDES

BROCCOLINI	14
<i>blanched & pan fried broccolini, seared mortadella, preserved lemon</i>	
RADICCHIO	14
<i>radichio salad with walnut and goat cheese dressing</i>	
PATATE	14
<i>crispy triple cooked potatoes, garlic, rosemary oil & anchovies</i>	

DEGUSTAZIONE

127PP

255PP WITH WINE PAIRING

FARINATA & BREAD BASKET

*NV Casa Caterina 'Cuveé 36' Bdb Franciacorta
125ml*

DUCK TONNATO

*2019 Tanganelli 'Pipirii' Trebbiano Toscano Bianco IGT
100ml*

GNOCCHI ZUCCA E TALEGGIO

*2019 Massimo Rivetti Langhe Chardonnay DOC
100ml*

CULURGIONES ALLE CASTAGNE

*2018 Rainoldi 'San Gregorio' Rosso di Valtellina DOC
100ml*

STEAK AL CIOCCOLATO

*2013 La Togata Brunello di Montalcino DOCG
100ml*

MACINAMISÚ

*Henriques & Henriques 10 Year Madeira
60ml*

MINIMUM 2 PEOPLE
WHOLE TABLE ONLY