

PER COMINCIARE

TO START

LOCAL SOURDOUGH 10

*served sliced & warm with house-made butter
or olive oil*

FARINATA POMODORO 8pp

stracciatella, cherry tomato & basil oil

FARINATA PROSCIUTTO 8pp

stracciatella wrapped in prosciutto & rosemary oil

FARINATA SPECIALE 18pp

100% duck salame, goat cheese, W.A fresh truffle

ANTIPASTI

ENTREE

NON NONNAS CAPRESE 27

*sliced Roma & flamed cherry tomatoes, stracciatella,
fior di latte, strawberry jus & basil oil*

PANZANELLA SCALLOPS 30

*pan seared Japanese scallops, panzanella, tomato
water, pangrattato, onion, cherry tomatoes*

DUCK TONNATO 28

*Maremma roast duck slices, tonnato sauce, caper
berries, Fabbri Amarene cherry juice & garlic oil
bread crumb*

TARTARE DI MANZO 29

*beef rump tartare, cornichons, bottarga, potato &
anchovy foam, saffron risotto chip*

ADD TRUFFLE +30

PASTA

ENTREE SIZE

FUSILLI AI GAMBERI 34

*pasta spirals, Mooloolaba tiger prawns, garlic, red chilli,
parsley, preserved lemon & cured pork guanciale*

GNOCCHI ZUCCA E TALEGGIO 27

*gluten-free potato gnocchi, pumpkin cream, roasted
pumpkin, taleggio sauce, walnut, chilli flavour*

CULURGIONES ALLE CASTAGNE 29

*three ravioli filled with oozing noisette chestnut puree,
burnt butter & sage, truffle paste, truffle molitemino cheese*

ADD TRUFFLE +30

PAPPARDELLE ALL'ANATRA 34

*roasted Maremma duck ragu, Nonna's style pappardelle,
24m Parmigiano Reggiano cheese DOP*

ADD TRUFFLE +30

15% surcharge applies on Public Holidays | 1.5% fee to all card transactions

Please inform your waiter of allergies or if you are pregnant

SECONDI

MAINS

ANATRA	60
<i>pan rendered, 7-days dry aged Maremma duck breast, mashed potato, orange sauce, orange segments & amaretti crumble</i>	
ADD TRUFFLE +30	
STEAK AL CIOCCOLATO	59
<i>WAGYU 6-7 MBS - WESTHOLME (QLD)</i>	
<i>grilled tri-tip, dry aged in white chocolate black bagna cauda anchovy sauce, red wine jus, pearl onions, pickled radish</i>	
ADD TRUFFLE +30	
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>	
RISOTTO AGLI SCAMPI	56
<i>Riserva San Massimo rice, red capsicum broth, raw W.A Scampi "battuta", stracciatella, scampi oil, celeriac and horseradish vellutata</i>	

CONTORNI

SIDES

BROCCOLINI	15
<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>	
ADD TRUFFLE +30	

DEGUSTAZIONE

127PP

255PP WITH WINE PAIRING

FARINATA & BREAD BASKET

2015 Ferrari 'Perlé' Trento DOC Brut
125ml

DUCK TONNATO

2021 Lunaria 'Ramoro' Pinot Grigio IGT
100ml

GNOCCHI ZUCCA E TALEGGIO

2019 Sadivino Chardonnay Colli Centrali Bianco DOC
100ml

CULURGIONES ALLE CASTAGNE

2019 Roche Costamagna 'Roccardo' Langhe Nebbiolo DOC
100ml

STEAK AL CIOCCOLATO

OR

ANATRA

2013 La Togata Brunello di Montalcino DOCG
100ml

MACINAMISÚ

Henriques & Henriques 10 Year Madeira
60ml

MINIMUM 2 PEOPLE
WHOLE TABLE ONLY
AVAILABLE UNTIL 8:45PM

Rosmarino

DAIRY FREE MENU

PER COMINCIARE

TO START

LOCAL SOURDOUGH	10
<i>served sliced & warm with olive oil or Segreto Sauce dip</i>	
FARINATA	8pp
<i>crispy chickpea waffle, Prosciutto San Daniele</i>	
NON NONNAS CAPRESE	27
<i>tomatoes, strawberry jus & basil oil</i>	
TARTARE DI MANZO	29
<i>beef tartare, pickled cucumber, bottarga, garlic confit mayo, saffron risotto chip</i>	
DUCK TONNATO	28
<i>Maremma roast duck slices, tonnato sauce, caper berries, Fabbri Amarene cherry juice & garlic oil bread crumb</i>	
PANZANELLA SCALLOPS	30
<i>pan seared Japanese scallops, panzanella, tomato water, pangrattato, onion, cherry tomatoes</i>	

PASTA

FUSILLI AI GAMBERI	34
<i>pasta spirals, Mooloolaba tiger prawns, garlic, red chilli, parsley, preserved lemon & cured pork guanciale</i>	

MAIN

ANATRA	60
<i>pan rendered, 7-days dry aged Maremma duck breast, cherries, basil, Amaretti crumble</i>	
WAGYU TRI-TIP*	59
<i>grilled tri-tip, red wine jus, pearl onion, pickled radish</i>	

SIDES

BROCCOLINI	15
<i>blanched & pan fried broccolini, preserved lemon, mortadella</i>	
PATATE	14
<i>crispy triple cooked potatoes, garlic, rosemary oil, anchovy</i>	

**steak dry aged in white chocolate - suitable for most dairy allergies
15% surcharge applies on Public Holidays 1.5% fee to all card transactions*

Please inform your waiter of dietary requirements

Rosmarino

VEGETARIAN MENU

PER COMINCIARE

TO START

LOCAL SOURDOUGH 10

served sliced & warm with house-made butter or olive oil or Segreto Sauce dip

FARINATA 8pp

crispy chickpea waffle, stracciatella, cherry tomato, basil

NON NONNAS CAPRESE 27

tomatoes, stracciatella, fior di latte, strawberry jus & basil oil

PASTA

FUSILLI POMODORO 26

fusilli pasta, tomato sauce reduction "Segreto sauce" 36m Parmigiano Reggiano cheese DOP, basil

PAPPARDELLE AGLIO OLIO 25

Nonna's style pappardelle, garlic, oil, parsley

GNOCCHI ZUCCA E TALEGGIO 27

gluten-free potato gnocchi, pumpkin cream, roasted pumpkin, taleggio sauce, walnut, chilli flavour

CULURGIONES ALLE CASTAGNE 29

three ravioli filled with oozing noisette chestnut puree, burnt butter & sage, truffle paste, truffle moliternino cheese

MAIN

RISOTTO AI FUNGHI 45

San Massimo Riserva rice, mushroom trifolati, fontina sauce, porcini powder, parsley oil

RISOTTO PIEMONTESE 45

Riserva San Massimo rice, fresh stracciatella cheese, parmigiano, Segreto tomato reduction, basil oil

SIDES

BROCCOLINI 15

blanched & pan fried broccolini, preserved lemon

RADICCHIO 14

radicchio salad with walnut and goat cheese dressing

PATATE 14

crispy triple cooked potatoes, garlic, rosemary oil

15% surcharge applies on Public Holidays

1.5% fee to all card transactions

Please inform your waiter of dietary requirements