

PER COMINCIARE

TO START

SALUMI FRESHLY SLICED TO ORDER | CHEESE SERVED WITH CRACKERS & CONDIMENTS

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>	
PROSCIUTTO DI PARMA	13	FARINATA POMODORO	8pp
<i>"Galloni" aged 30 months</i>		<i>stracciatella, cherry tomato & basil oil</i>	
SALAME AL TARTUFO	13	OCCELI BAROLO	18
<i>truffle salame</i>		<i>cow/sheep milk, aged in Barolo wine DOCG</i>	
DUCK SALAME	14	PECORINO AL TARTUFO	18
<i>100% duck salame</i>		<i>sheep milk, truffle paste, semi-hard</i>	

ANTIPASTI

ENTREE

TARTARE DI MANZO	29
<i>beef rump tartare, cornichons, bottarga, potato & anchovy foam, saffron risotto chip</i>	
NON NONNAS CAPRESE	27
<i>tomatoes, stracciatella, fior di latte, strawberry jus & basil oil</i>	
PANZANELLA SCALLOPS	30
<i>pan seared Japanese scallops, panzanella, tomato water, pangrattato, onion, cherry tomatoes</i>	
DUCK TONNATO	28
<i>Maremma roast duck slices, tonnato sauce, caper berries, Fabbri Amarene cherry juice & garlic oil bread crumb</i>	

PASTA

ENTREE SIZE

SPAGHETTI ALLE VONGOLE	32
<i>black squid ink spaghetti, Cloudy Bay clams, goat cheese emulsion, bottarga, parsley oil</i>	
FUSILLI AI GAMBERI	30
<i>pasta spirals, Mooloolaba tiger prawns, garlic, red chilli, parsley, preserved lemon & cured pork guanciale</i>	
CULURGIONES ALLE CASTAGNE	29
<i>three ravioli filled with oozing noisette chestnut puree, burnt butter & sage, truffle paste, truffle moliternino cheese</i>	
PAPPARDELLE ALL'ANATRA	34
<i>roasted Maremma duck ragu, Nonna's style pappardelle, 24m Parmigiano Reggiano cheese DOP</i>	
GNOCCHI ZUCCA E TALEGGIO	27
<i>gluten-free potato gnocchi, pumpkin cream, roasted pumpkin, taleggio sauce, walnut, chilli flavour and paprika</i>	

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
GRASS & GRAIN FED WESTHOLME QLD <i>grilled steak, black bagna cauda anchovy sauce, red wine jus, pearl onions, pickled radish</i>	
RISOTTO AGLI SCAMPI	56
<i>Riserva San Massimo rice, red cuspicum broth, WA Scampi battuta, stracciatella, scampi oil, celeriac and horseradish vellutata</i>	

CONTORNI

SIDES

BROCCOLINI	13
<i>blanched & pan fried broccolini, seared mortadella, preserved lemon</i>	
PEPERONE IN SAOR	13
<i>red bell capsicum, brown onions, white balsamic vinegar, lemon thyme, macadamia nut</i>	
PATATE	13
<i>crispy triple cooked potatoes, garlic, rosemary oil & anchovies</i>	

DEGUSTAZIONE

MINIMUM 2 PERSONS

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*

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

Updated: MAY 5 2022

Dolci

desserts, sorbet & gelati made in house

MACINAMISÙ	18	CHEESECAKE SCOMPOSTA	18	AFFOGATO	18
<i>Chef Dario's childhood, macina mulino bianco biscuit, zabaione, coffee patissiere cream, meringue, mascarpone</i>		<i>deconstructed white chocolate cheesecake, rosemary gelato, noisette sable crumble</i>		<i>scoops of fior di latte gelato, shot of coffee & Frangelico liqueur</i>	
CIOCCOLATO	18	SBAGLIATO	18		
<i>scoops of white chocolate gelato, shot of coffee & white chocolate cacao liqueur</i>		<i>scoops of coffee infused fior di latte gelato with Disaronno liqueur</i>			
GELATO	8 PER SCOOP	<i>served on almond crumble</i>			
<i>fior di latte / rosemary / rum / white chocolate / peach sorbet / green apple & basil sorbet</i>					

Sweet Wine

60ml glass

	gls/btl
Paul Kubler 2018 <i>Grand Cru VT, Alsace Pinot Gris 500ml</i>	20/150
Paul Kubler 2018 <i>Grand Cru VT, Alsace Gewürztraminer 500ml</i>	20/150
Le Battistelle 2018 <i>Passito Della Gloria, Veneto Soave 500ml</i>	20/150
Dr. Loosen 2017 <i>Beerenauslese, Mosel Riesling 375ml</i>	23/128
Hauner 2019 <i>Malvasia delle Lipari Passito, Isole Eolie Malvasia 375ml</i>	26/148
Schloss Gobelsburg 2014 <i>Eiswein, Austria Gruener Veltliner 375ml</i>	33/198
Donnafugata 'Ben Rye' 2019 <i>Passito di Pantelleria, Sicily Zibibbo 375ml</i>	33/198

Fortified Wine

60ml glass

	gls/btl
Nika Saporto <i>'Kakheti, Georgia Saperavi 500ml</i>	14/88
Henriques & Henriques <i>Madeira '10 year', Madeira Malvasia 500ml</i>	19/120
Navazos PX Gran Solera <i>Solera of 20+ years, Andalucia Pedro Ximénez 375ml</i>	23/138
Toro Albala Don PX 1994 <i>Montilla-Moriles, Andalucia Pedro Ximénez 375ml</i>	26/148
Toro Albala Solera 1922 <i>Montilla-Moriles, Andalucia Pedro Ximénez 375ml</i>	38/228