



## RISERVA

Oysters	2,00
Shucked daily, served natural with red wine shallot vinaigrette	
Charcuterie	25,00
A selection of three meats, house grissini, giardiniera	
Individual serve (30g)	10,00
Saucisson Tartufo	
Capocollo	
Borgo (spicy)	
Mortadella	
Deluxe Cuts (30g)	14,00
De Palma wagyu bresaola	
Culatello prosciutto (18 months)	
Formaggi	25,00
A selection of three cheeses, quince paste, muscatels, baguette	
Individual serve (30g)	10,00
Paraje Sotuelamos Manchego, <i>Spain</i>	
Paysan Breto Brie, <i>France</i>	
Charles Arnaud Comte (36 months), <i>France</i>	
Colston Basset Stilton, <i>U.K</i>	
Small plates	
Riserva selected tin anchovies, grilled sourdough	8,00
Ricotta filled zucchini flower, black olive	7,00
Polenta chips, parmesan, black garlic mayonnaise	10,00
Baccala mantecato, crostini	9,00
Burrata, piedmontese insalata	14,00
Grilled lamb cutlets, salmorglio (2)	14,00
Hervey bay scallops, calabrian gremolata (2)	12,00
Soup du jour	15,00
Beef tartare, quail egg	17,00
Campari cured salmon, horseradish cream, red onion, dill	18,00
Pork, pistachio and ham hock terrine, caponata	18,00

## RISERVA

LUNCH & DINNER from 12 – 3pm / 6 – 10pm

### Main courses

'Vongole' spaghetti, local clams, chilli, garlic, bottarga	29,00
Forest mushroom, chestnut, pecorino cheese risotto	28,50
Pasta del giorno	30,00
'Milanese' herb crumbed veal rib, spinach, lemon	29,50
'Tagliata di Manzo' grilled sirloin steak, café de paris butter	32,00
Fish du jour	Market price

### Sides

8,00

Pomme frites
Baked fennel, pangrattato
Grilled broccolini, EVOO
Butter lettuce, radish
Radicchio, seasonal citrus

### Desserts

Traditional cannoli, chocolate/vanilla custard	4,50
Crème catalan	13,00
Lemon tart, burnt meringue	14,00
Mille Feuille, crème anglaise	14,00
Coppa gelato	11,00