



Oysters 2,50

Shucked daily, served natural, red wine shallot vinaigrette

Charcuterie 26,00

A selection of three meats, house grissini, giardiniera

Individual (30g) 12,00

La Boqueria '*oscura*' (squid Ink), *Spain*

Mortadella, *Italy*

Quattro Telle '*calabrese*' (spicy), *Italy*

Mr. Cannubi '*fiocco*', *Australia*

Formaggi 26,00

A selection of three cheeses, quince, muscatels, baguette

Individual (30g) 12,00

Pico ripened goats cheese, *France*

Le Delice des Cremiers triple cream brie, *France*

Bleu Cremeux, *France*

Cave ripened gruyere (18 months), *Switzerland*

Small plates

Ned's Bake olive bread grissini, tapenade 4,00

Marinated european olives, served warm 8,00

Riserva selected tin anchovies, grilled sourdough 8,00

'Sicilian street food' grilled sardines, coleslaw, aioli 7,00

Ricotta filled zucchini flower, black olive 7,00

Polenta chips, parmesan, black garlic mayonnaise 10,00

Crispy pork bites, burnt apple puree (3) 12,00

Burrata, heirloom tomato salad 14,00

San Daniele prosciutto, fresh cantelope 12,00

Pickled octopus, potato, fava bean salad 17,00

Semolina dusted squid, preserved lemon aioli 17,00

Campari cured salmon, horseradish cream, lemon pearls 17,00

'Polpette' house-made meatballs, rich tomato ragu 14,00

Duck, fig and speck terrine, beetroot relish, caperberries 18,00

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

Main course

'Gamberi' spaghetti, king prawns, chilli, garlic, bottarga 30,00

Forest mushroom, water chestnut, pecorino cheese risotto 29,00

Pasta del giorno 30,00

'Milanese' herb crumbed veal rib, coleslaw, lemon 30,00

'Tagliata' grilled sirloin, onion puree, salsa verde 32,00

Fish du jour Market price

Sides 8,50

Pomme frites

Asparagus char grilled, balsamic reduction

Roast pumpkin, honey, seeds

Butter lettuce, radish

Iceberg, pecorino, anchovy

Desserts

Traditional cannoli, chocolate/vanilla custard 4,00

Raspberry & chocolate liquorice mousse 14,00

Lemon and lime tart, citrus sorbet 14,00

'Cassatta' traditional Italian ice-cream cake 14,00

Tiramisu 14,00

Affogato 8,00

with liqueur 14,00