



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*

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

Cannellini bean puree, fennel oil, grilled focaccia 8,00
Marinated european olives, served warm 8,00
Riserva selected tin anchovies, grilled sourdough 8,00
'Sicilian street food' grilled sardines, coleslaw, aioli 7,00
Goats cheese filled zucchini flower, black olive 7,00
Polenta chips, parmesan, black garlic mayonnaise 10,00
Crumbed braised lamb, yogurt, mint salt (3) 12,00
Burrata, heirloom tomato salad 14,00
San Daniele prosciutto, peach, hazelnut 14,00
Semolina dusted squid, fried zucchini 17,00
Tuna carpaccio, chilli, finger lime, avocado 18,00
'Gnudi' spinach and ricotta dumplings, napoli sugo 15,00
Pork, ham hock terrine, piccalilli, caperberries 18,00

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

Main course

'Vongole' spaghettoni, local clams, chilli, garlic, bottarga 30,00
Roast pumpkin, french brie risotto, pumpkin tapioca crisp 29,00
Pasta del giorno 30,00
'Milanese' herb crumbed veal rib, roasted peppers 30,00
Eye Fillet, sweet onion puree, café du Paris butter 32,00
Fish du jour Market price

Sides 8,50

Pomme frites
Buttered carrots
Roasted cauliflower
Cos and radicchio salad
Tomato, cucumber, onion, caper salad

Desserts

Sicilian cannoli , sweetened ricotta 4,00
Peach melba 14,00
Lemon and lime tart, citrus sorbet 14,00
'Tira mi su' eclair 16,00
Crème brulee 14,00
Affogato 8,00
with liqueur 14,00