

----- APERITIVO -----

SAISON 'FALLEN QUINCES' VERMOUTH	11
OSCAR BIANCO VERMOUTH	11

----- EAT -----

CHEF'S CHOICE ... <i>a selection of favourites, for groups over two.</i>	68PP
<i>feeling sweet? add a dessert for +10pp</i>	

BREAD, PARMESAN BUTTER <i>v, nf</i>	4PP
SICILIAN OLIVES, LEMON	9
STRACCIATELLA, SALTED CUCUMBER, BOTTAGA <i>gf, vgo, nf</i>	16
PARMIGIANO REGGIANO 36MTH, OLIVE OIL, 20YO BALSAMIC <i>gf, v, nf</i>	16
RADICCHIO, ORANGE, PECORINO & WALNUT <i>gf, v</i>	14
OCTOPUS, GREEN OLIVE, CAPER <i>gf, df, nf</i>	19
SAGANAKI, BURNT HONEY, OREGANO <i>gf, v, nf</i>	16
FRIED BABY POTATOES, SOUR CREAM & ALEPPO <i>gf, v, nf</i>	13
CHARCUTERIE BY ETHOS DELI, WHOLEGRAIN MUSTARD, PICKLES <i>gf</i>	24
MORTADELLA, SWEET & SOUR ONIONS <i>gf, nf</i>	16
DUCK LIVER PARFAIT & QUINCE TOAST <i>nf</i>	9ea
PICKLED MUSSELS, FENNEL & GREEN CHILLI <i>gf, df, nf</i>	17
CRUDO DI MARE, WHITE SOY & OLIVE OIL <i>gf, df</i>	21
MARKET FISH, SALSA VERDE & FRESH HERBS <i>gf, df, nf</i>	MP
CHITTARA, TIGER PRAWN, FERMENTED CHILLI, PECORINO <i>gfo, nf</i>	34
BAKED EGGPLANT PARMIGIANA, MOZZARELLA, CHILLI BUTTER <i>gf, v, nf</i>	28
RICOTTA GNOCCHI, BLACK PEARL MUSHROOM, NUTMEG & PARMESAN <i>gfo, nf</i>	28
CAMPANELLE, TOMATO SUGO & STRACCIATELLA <i>gfo, v, nf</i> ... <i>add nduja, +7</i>	27
BEEF CHEEK, POLENTA, PARSLEY & SHALLOT <i>gf, nf</i>	38
LAMB RUMP, ANCHOVY, TOMATO XO <i>df, nf</i>	26
CHOCOLATE CREMEAUX, ROAST FRUIT & CROSTOLI <i>gfo</i>	14
GREEK CUSTARD, FILO, HONEY <i>v</i>	16

gf= gluten free, df= dairy free, nf= nut free, v=vegetarian, o=option

----- DIGESTIVO -----

VECCHIO AMARO DEL CAPO	11
CYNAR AMARO	11

15% public holiday surcharge.