

# MENU

## Chicetti

**GRISSINI OLIVES & PARMIGIANO REGGIANO** ..... 15.5

**FRIED STUFFED OLIVES**  
PORK + VEAL..... 12.5

**TUSCAN CROSTINI**  
CHICKEN LIVER PATÉ..... 12

**PIZZA POCKET**  
PORCHETTA, SALSA VERDE..... 8

## Antipasti

HOUSE BAKED FOCACCIA (V)..... 13.5  
+ Garlic Butter, Parmigiano Reggiano..... 3

ARANCINI (V)..... 18.5  
Funghi

CACIO E PEPE'S (V)..... 15.5  
Aubergine Fritters, Cacio e Pepe Sauce

PECORINO ALL'TOSCANA (V)..... 23.5  
Fried Pecorino, Lemon, Oregano

CALAMARETTI E GAMBERETTI FRITTI..... 26.5  
Calamari, Prawns, Zucchini, Lemon

SALUMI PLATE..... 28  
House Pickles, Grissini

PROSCIUTTO..... 24  
Stracciatella, Fried Pizza Dough

GNUDI (V)..... 22  
Spinach + Ricotta Dumplings

POLPETTE AL SUGO..... 21.5  
Veal+Pork Meatballs, Napoli Sauce

TUNA CRUDO..... 26.5  
Fried Linguine, Chilli Oil

STEAK TARTARE..... 25.5  
Goat's Curd, Potato Chips

POLPO ALLA PIZZAIOLA..... 24  
Charred Octopus, Tomato, Olives,  
Capers, Jalepeños

BURRATA (V)..... 24.5  
Heirloom Tomato, Basil

POLENTA CHIPS (V)..... 15  
Fra Diavolo Salsa

## Macaroni

SPICY RIGATONI VODKA (V)..... 29.5  
Tomato, Onion, Calabrian Chili

BIGOLI AL LIMONE (V)..... 29.5  
Pecorino, Lemon

PAPPADELLE ALLA BOLOGNESE..... 36  
Wagyu Bolognese

CANNELLONI ALLA PINA..... 33  
Meatballs, Salumi, Mozzarella, Tomato Sugo

PACCHERI ALLA NERANO (V)..... 29.5  
Zucchini, Parmigiano Reggiano, Basil

SUNFLOWERS (V)..... 32  
Pumpkin Filled Pasta, Butter, Sage, Hazelnuts

GNOCCHI ALLA SORRENTINA (V)..... 29.5  
Tomato Sugo, Stracciatella

SPAGHETTI GAMBERI E POMODORINI..... 39.5  
Prawns, Cherry Tomatoes, Garlic, Chili

MAFALDINE..... 39.5  
Twelve Hour Lamb Ragù

RISOTTO ALL' ORTOLANA (V)..... 29.5  
Spring Vegetables

+ CRISPY PROSCIUTTO..... 6

# Insalate

PANZANELLA (V).....19.5 Tomato, Cucumber, Tuscan Bread, Pickled Shallots, Basil	CAESAR ..... 23.5 Cos, Boiled Egg, Bacon, Anchovies, Croutons, Parma Dressing
INSALATA DI FARRO (V).....21.5 Ancient Grains, Broccoli, Zucchini, Snowpeas, Edamame, Peas, Sunflower Seeds, Pumpkin Seeds, Mixed Leaves	+ GRILLED CHICKEN.....8.5

# Pizza

MARGHERITA (V).....24 San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano	IL TRICOLORE (V).....29.5 Piennolo Tomato, Eggplant & Basil Pesto, Stracciatella
+ PROSCIUTTO.....8	PROSCIUTTO ..... 28.5 Stracciatella, Figs, Vino Cotto
PEPE'S-RONI.....27 Pepperoni, San Marzano Tomato, Fior Di Latte, Parmigiano Reggiano	QUATTRO SALUMI.....31 Sopressa Salami, Pork Sausage, Prosciutto Cotto, Guanciale, Datterini Tomato, Pickled Chilli
LA FUNGHI WOONGIE (V).....25.5 Mixed Mushrooms, Buffalo Mozzarella, Thyme	MARE E MONTI.....29 Prawn, Piennolo Tomato, Asparagus, Stracciatella
CAPRICCIOSA.....27 Shaved Ham, Artichoke, Tomato, Olives, Fior Di Latte	PARMIGIANA.....26 San Marzano Tomato, Eggplant, Smoked Provola, Parmigiano Reggiano, Basil
LA ZUCCHINA (V).....25 Zucchini, Pecorino Toscana, Cacio Ricotta, Basil	THE FOLDED ONE.....29 Suckling Pig, Salsa Verde

# Carne & Pesce

TUSCAN MIXED GRILL .....75 (FOR TWO) Southern Ranges Eye Fillet, Two Point Lamb Cutlet, Chicken Thigh, Pork + Fennel Sausage, Agliata	LA PORCHETTA.....45 Roast Suckling Pig, Fennel Salad	PESCE DEL GIORNO.....MP
---	--	-------------------------

# Contorni

GREEN BEANS.....15 Cherry Tomato, Garlic	ARUGULA & PERE.....14.5 Rocket, Pear, Parmigiano, Balsamic, EVOO	TUSCAN FRIES.....15.5 Garlic, Rosemary, Parmigiano Reggiano
SPINACH SALTATI.....14.5 Pinenuts, Garlic, Lemon	GARDEN SALAD.....14 Vinaigrette Dressing	FRENCH FRIES.....12.5

# Dolce

IL DUOMO.....16 Florentine Cathedral Lemon Cake	TIRAMISU.....16	KNICERBOCKER GLORY .....14 Layered Strawberry Sundae
BOMBOLINI.....16.5 Chocolate + Hazelnut Mousse Filled Doughnuts	PANNA COTTA.....16 Vanilla Panna Cotta, Fresh Berries, Raspberry Sorbet, Pistachio	CANNOLI ICE CREAMS (3).....15.5 Pistachio, Chocolate, Caramel

Patrons with food allergies, please inform your waiter prior to ordering.  
10% surcharge on Sundays. 15% surcharge on Public Holidays