

MENU

Chicetti

GRISSINI OLIVES & PARMIGIANO REGGIANO 15.5

FRIED STUFFED OLIVES
PORK + VEAL 12.5

TUSCAN CROSTINI
CHICKEN LIVER PATÉ 12

CALZONCINI CAPRESI
MINI CALZONE, TOMATO, CHEESE, BASIL 7

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 ALLA 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

KINGFISH CRUDO 26.5
Preserved Lemon, Sage, Capers

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

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

MAFALDINE 39.5
Twelve Hour Lamb Ragù

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

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 GRILL75 (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
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Contorni

GREEN BEANS.....15 Cherry Tomato, Garlic	ARUGULA & PERE.....14.5 Rocket, Pear, Parmigiano, Balsamic, EVOO	TUSCAN FRIES.....15.5 Garlic, Rosemary, Parmigiano Reggiano
BRUSSEL SPROUTS.....14.5 Pancetta Lardons	GARDEN SALAD.....14 Vinaigrette Dressing	FRENCH FRIES.....12.5

Dolce

NY LEMON CHEESECAKE.....16	TIRAMISU.....16	KNICKERBOCKER 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