



#### antipasto and starters

- marinated taggiasche olives (g,v) **8**
- homemade ciabatta, olive oil, aged balsamic (v) **5pp**
- heirloom tomatoes, basil, burrata (v,g) **16**
- grilled figs, prosciutto, balsamic (g) **16**
- sliced veal, lemon, parmesan, tonnato (g) **18**
- tiger prawns, farro salad, mayonnaise **20**

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#### *three courses for \$60 every night*

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#### mains

##### pasta

- ricotta gnocchi, tomato, spinach and smoked peppers (v) **32**
- tagliatelle, lamb shoulder, soffritto **33**
- pappardelle, roasted duck, porcini mushrooms **35**
- capellini, pancetta, pecorino, egg yolk **32**

##### pesce and carne

- grilled atlantic salmon, umbrian lentils, salsa verde (g) **35**
- flat iron steak, fried potatoes, horseradish gremolata (g) **36**

##### sides

- baby cos, walnuts, parmesan (g,v) **12**
- brussel sprouts, prosciutto crumbs **12**
- fried potatoes (g,v) **10**

##### desserts

- profiteroles, frangelico, pistachio praline **16**
- strawberry and meringue roulade (g) **12**
- vanilla panna cotta, fresh berries (g) **15**
- affogato, ice cream, frangelico (g) **13**

(g) - gluten free, (v) - vegetarian