

∞ CICCHETTI ∞

MARINATED OLIVES	\$5
SPRING BAY SCALLOPS, almond crust, gratin	\$6.5ea
OCTOPUS SALAD, extra virgin olive oil, lemon	\$10
MUSSELS CAPONATA SICILIANA, pine nuts	\$10
ROASTED CAPSICUM, mozzarella, olives	\$8
BACCALÁ CROQUETTES, borlotti beans	\$10
SARDINES in scapece	\$10
“BIANCHETTI” whitebait, chickpea fritter	\$10
PANZEROTTI fontina and jamon	\$8
ZUCCHINI and buffalo mozzarella	\$10
PROSCIUTTO DI PARMA	\$24
SALUMI cured meats	\$24
POTTED PORK AND RABBIT RILLET, cornichons	\$12

∞ POISSON ∞

RAINBOW TROUT butter, parsley, almond, fennel, Pernod	\$32
FISH'N CHIPS	\$22

∞ VIANDES ∞

STEAK AND FRITES	\$22
SPEZZATINO DI MANZO	\$22
COTOLETTA MILANESE	\$22
CONFIT DUCK LEG	\$24
FEGATO VENEZIANA, calves liver, onions, wine and sage, mash	\$29
RABBIT “AGRODOLCE”, braised, pine nuts and sultanas, black cabbage	\$32
SCALOPPINE DI VITELLO, pan-cooked, mushrooms, roesti potato	\$29

∞ HUITRES      MOULES      ESCARGOTS ∞

}	<b>OYSTERS</b>	<b>MUSSELS</b>	<b>FRICASÉE OF SNAILS</b>	}
	Natural	Marinieres, saffron,	Mushrooms, shallots,	
	Verjuice dressing	leek	crisp pastry	
	\$3.5ea	\$18	\$18	

∞ ORTAGGI E LEGUMI ∞

SALAD of shredded leaves	\$8
TOMATO, MOZZARELLA, basil, crostini	\$12
GREEN BEANS, almonds	\$8
POMMES FRITES	\$8
FENNEL GORGONZOLA GRATIN	\$8
MASH POTATO	\$8

∞ Oeufs en Cocotte ∞

Truffled pecorino, brioche \$18

∞ APPETISERS ∞

BRUSCHETTA, tomato, mozzarella	\$15
CROQUE MONSIEUR, ham, cheese	\$12
CROQUE MADAM, ham, cheese, egg	\$15
SPICE CURED SALMON, fennel, apple, lemon emulsion	\$18
ZUCCHINI FLOWERS, goats cheese, tomato, olive, watercress	\$20
CALAMARI IN PADELLA, rocket leaves, peas, chilli, garlic	\$25
STEAK TARTARE, crostini, cornichons, witlof salad	\$24
DUCK LIVER PARFAIT, rosé jelly, baby beetroot, orange salad	\$22
PORK TERRINE, pistachio, pickled vegetables, mirtilli, onion relish	\$22
CRISP LAMB BRAINS, wilted spinach, capers, sage, burnt butter	\$20

∞ ZUPPA E PASTA ∞

FRENCH ONION SOUP, gratinated, Gruyere	\$14
LIGURIAN FISH SOUP	\$25
SPAGHETTI BOLOGNESE	\$16
FETTUCINE CARBONARA,	\$16
POTATO GNOCCHI, Gorgonzola, walnuts	\$18
PUMPKIN TORTELLINI, sage, burnt butter, parmesan	\$18
PAPPARDELLE, ox tail ragu	\$18
LASAGNA	\$18
RAVIOLI, MORTON BAY BUG, tomato, olive oil, basil, lemon	\$26

MAIN COURSE SIZE PASTA AVAILABLE AT ADDITIONAL CHARGE

∞ DESSERTS ∞

BOMB LA MORA, berries, chocolate	\$16
GELATO freshly churned daily, Roman waffle wafer	\$16
TIRAMISU, mascarpone, pavesini, coffee, liqueurs	\$16
BRÛLÉE Grand Marnier, almond biscotti	\$16
CHOCOLATE MARQUISE, burnt orange jelly	\$16
LEMON TART	\$16
MASCARPONE SEMIFREDDO, saffron pear	\$16
CHEESE, from the board	\$20

**One course of your choice, a glass of house wine and coffee**      **\$25**

**Two courses of your choice, a glass of house wine and coffee**      **\$35**

**Three courses of your choice, a glass of house wine and coffee**      **\$45**