



OYSTERS

N°1 OYSTERS 7.5EA
SYDNEY ROCK Hastings River, NSW

N°2 OYSTERS 8EA
TASMANIAN PACIFIC, Multi-regional, TAS

N°3 SPECIALI 8.5EA
MOONLIGHT KISS, Batemans Bay, NSW

CICCHETTI + WOOD OVEN BREADS

FOCACCIA DI PATATE, BLACK OLIVE BUTTER	15.5	PANE MISTO OF FOCACCIA, GRISSINI, SOURDOUGH.	16.5
MARINATED OLIVES, REGGIANO	16.5	WOOD-ROASTED TOMATO, BASIL PESTO	14.5
DUCK CROQUETTES, AIOLI (2)	18.5	STUFFED SICILIAN GREEN OLIVES, FRITTI	16.5
CACIO E PEPE POLENTA, SPICY AIOLI	12.5	ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO	19.5
CAVIAR CANNOLO, BACCALA CREMA (1)	22.5	TUNA 'NDUJA & ANCHOVY CROSTINI (1)	15.5

MOZZARELLA & SALUMI

SHOWCASING FRESH 'PODERE DEI LEONI' MOZZARELLA DI BUFALA CAMPANA D.O.P ITALY
OUR MOZZARELLA IS AIR-FREIGHTED WEEKLY, MADE BY ARTISANS AND SUPPLIED TO US EXCLUSIVELY.

BURRATA,
BEETROOT, BALSAMIC AGRODOLCE 39.5

SALUMI MISTI
SAN DANIELE, BRESAOLA, MORTADELLA
BUFALA MOZZARELLA, OLIVES, GRISSINI 48.5

SAN DANIELE,
BUFALA MOZZARELLA, GRISSINI 46.5

INSALATA

SPANNER CRAB SALAD
HAND-PICKED CRAB,
AVOCADO, BUTTER LETTUCE 47.5

BUFALA ALLA CAPRESE
BUFALA MOZZARELLA, CHERRY TOMATOES,
BASIL, LIGURIAN OLIVES 34.5

WAGYU BRESAOLA,
INSALATA DI PARMIGIANO
E RUCOLA 39.5

PRIMI PIATTI

CARPACCIO AMERICANO, TUNA MAYONNAISE	36.5
SCALLOP CRUDO, CAPERS, ALMOND, CITRUS	42.5
OCTOPUS CARPACCIO	43.5
BBQ KING PRAWNS, TOMATO, CHILLI (3)	48.5
TUNA TARTARE, AVOCADO, CHILLI	38.5
CALAMARI FRITTI, HOUSE TARTARE	39.5

HANDMADE PASTA

LOBSTER TORTELLINI, TOMATO CONSOMMÉ, SHELLFISH OIL	55.5
PUMPKIN RAVIOLI, AMARETTO, SAFFRON	39.5
SICILIAN SEAFOOD RISOTTO, SAFFRON, CHILLI	48.5
LINGUINE AGLIO E OLIO, SPANNER CRAB	49.5
PAPPARDELLE, WAGYU BEEF & PORCINI RAGU	45.5
SHORT RIGATONI CON SALSA PICCANTE, SPICY PORK SAUSAGE	42.5

PESCE & SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL	66.5
GOLD BAND SNAPPER, PUTTANESCA, TOMATO, OLIVES, CAPERS, CHILLI	58.5
JOHN DORY, POTATO, PIPPIES, VERMOUTH SAUCE.	56.5

VEAL COTOLETTA ALLA MILANESE	68.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA	47.5
VEAL SCALOPPINE AL LIMONE	56.5

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA AL PEPE VERDE
ANGUS CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 165

FUNGHI E CIPOLLE
HANGER STEAK, CHAUVEL CITRUS-FED 400G MB4+
MUSHROOM & SHALLOT 120

BISTECCA PIZZAIOLA
ANGUS TENDERLOIN 500G MB2+
RICH TOMATO SUGO, CAPERS,
OLIVES, OREGANO 165

ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG
RIVERINE PREMIUM MB2+ 185

NEW YORK STRIP 500G
RIVERINE SELECT
MB2+ DRY-AGED GRAIN-FED 125

RIB-EYE 600G
SOUTHERN RANGES MB4+ GRASS-FED 135

SINGLE CUT

NEW YORK STRIP 300G BASS STRAIT, GRASS-FED MB4+	65.5
EYE FILLET 200G CENTRE CUT, GREENHAM, GRASS-FED MB2+	67.5
SCOTCH FILLET 350G VINTAGE BEEF CO. RESERVA, GRASS-FED MB2+	69.5
TOURNEDOS ROSSINI EYE FILLET 200G, FOIE GRAS, MADEIRA JUS	98.5

WAGYU

NEW YORK STRIP 200G STONE AXE FULL BLOOD MB8+	145.5
EYE FILLET 200G CHAUVEL PURE BREED, CITRUS-FED MB9+	135.5
BAVETTE 300G PURE BLACK, BARLEY-FED MB9+	110.5
RIB-EYE 1KG KIDMAN PREMIUM MB5+.	220.5

CONDIMENTI

RED WINE & SHALLOT / BÉARNAISE / GREEN PEPPERCORN & COGNAC / BLACK TRUFFLE BUTTER
SELECTION OF MUSTARDS & HORSERADISH

SPECIALI TO SHARE

SCAMPI ALLA VENEZIANA
SCAMPI, WOOD OVEN-ROASTED
ON SAFFRON PILAF 185

PASTA ALL'ARAGOSTA
SOUTHERN ROCK LOBSTER, TOMATO CHILLI,
HAND-CUT TAGLIOLINI HALF 165 / WHOLE 330

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC	18.5	INSALATA DI CAVOLO, PEA, SHAVED CABBAGE, PECORINO.	23.5
HOUSE FRIES AMERICANO.	14.5	RADICCHIO, VINCOTTO, PECORINO.	18.5
QUATTRO FORMAGGI MAC & CHEESE	24.5	SPINACI, CHILLI, OLIVE OIL, LIMONE	16.5
CAULIFLOWER GRATIN, LIMONE	22.5	ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOTS	22.5
GREEN BEANS, GARLIC, CHILLI	18.5	INSALATA MISTA, ROCKET, CHERRY TOMATO, PARMESAN	18.5



CLASSICS

135PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

ARANCINI BOLOGNESE, PUMPKIN PURÉE

OCTOPUS CARPACCIO

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

BAVETTE 300G PURE BLACK, BARLEY-FED MB9+

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO





CHEF'S SELECTION

175PP

CAVIAR CANNOLO, BACCALA CREMA

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

PROSCIUTTO SAN DANIELE CON BUFFALO

BBQ KING PRAWN, TOMATO, CHILLI

LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI

BISTECCA AL PEPE VERDE, CHATEAUBRIAND MB2+,
COGNAC & PEPPERCORN

CAULIFLOWER GRATIN, LEMON, CHIVES

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

