Two Course Menu - $85 per person

Three Course Menu - $110 per person

PRIMI PIATTI

FIORI — Battered, fried zucchini flowers.

CRUDO ALLA NEGRONI — Thinly sliced Hiramasa kingfish, marinated in gin, vermouth, candied orange and campari crystals.

FAGOTTINI — Pork and veal sausages bound with parmesan, truffle egg and pork trotter finished with lemon infused extra virgin olive oil.

BURRATA — Fresh mozzarella with a cream center, served with a peach sauce, chives, pistachio and a finely sliced peach salad

FICHI — Fresh figs wrapped in prosciutto and baked in gorgonzola sauce

PASTA

SPAGHETTI ALL'AMALFITANA — Spaghetti with Clarence River school prawns, zucchini, mint, zucchini flower and parmesan

RAVIOLI — Ravioli filled with 'Trout Mantecato'- Puree of ocean trout cooked with potato and milk, served with lemon mugnaia sauce and ocean trout roe.

MAFALDA ALLA TIBERIO — Long ribbon shaped pasta served with a Neapolitan ragu of pork & veal, finished with ricotta.

FETTUCCINE AL TARTUFOVO (additional $5) — Cream and parmesan, topped with a fried truffle egg. Tossed at the table.

Our seafood is MSC certified and sustainably caught / All Cards incur 1.5% processing fee / All prices are GST inclusive
Gluten free and vegetarian menu available / A service charge of 10% applies to tables of 10 and more.

SECONDI DI PESCE

BONITO ALLA PUTTANESCA Pan-fried Bonito with sauteed cherry tomato,
Olives and capers

MERLANGO Crumbed, pan-fried King George whiting fillets, served with
'insalatina' of diced cucumber, apple, fennel, capers and chives

CARNE e VOLATILI

GALLETTO ALLA DIAVOLA Butterflied char-grilled spatchcock with hot spices,
roast capsicum, lemon and extra virgin olive oil.

AGNELLO Grilled Milly Hill lamb rump (served medium), with
chargrilled beetroot marinated in balsamico, served with a mint and almond pesto

BRACIOLETTE REGINALDO Crumbed veal rolled with spinach, nutmeg & parmesan
Grilled & drizzled with E.V. olive oil and lemon

PORCHETTA ALLA ROMANA Berkshire Pork shoulder, roasted with black pepper,
rosemary and fennel seeds, served with braised chicory

BISTECCA ALLA GRIGLIA 500gm Nolan's Gympie Private Selection T-Bone, grain fed,
(additional $15.00) dry aged, grilled and served with sea salt and lemon.

CONTORNI

Focaccia $8.50
House made bread with rosemary and sea salt.

Insalata di rucola $16.50
Salad of wild rucola and parmesan.

Fagioli alla Toscana $14.00
Cannellini beans with E.V.olive oil

Spinaci con limone $19.50
Warm spinach with lemon & Armando's E.V. olive oil.

BUON RICORDO

Bruschetta

Gamberetti
Deep fried baby school prawns with Armando's chilli oil.

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Fagottini
Pork & Veal sausages bound with parmesan, truffle egg and pork trotter, finished with lemon infused extra virgin olive oil

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Fettuccine al Tartufovo
Fettuccine with cream and parmesan, topped with a fried truffle egg
Tossed at the table

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Bonito alla Puttanesca
Pan-fried Bonito with sauteed cherry tomato, olives and capers

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Braciolette Reginaldo
Crumbed Veal rolled with spinach, nutmeg and parmesan.
Grilled and drizzled with E.V olive oil and lemon.

Dessert Tasting Plate to finish

DOLCI

CROSTATA D'ARANCE   Orange tart with candied citrus and vanilla ice-cream.

SEMIFREDDO AL TORRONE   Nougat Semifreddo with pistacchio scented cream,
served with candied fruit

GORGONZOLA ROYALE   Warm Gorgonzola piccante served with
Marsala Zabaglione

CALZONI FRITTI   Fried calzoni filled with ricotta, limoncello and cedro.
Served with vanilla bean ice cream

FRUTTA E SORBETTO   Macerated seasonal fruits served with raspberry sorbet

FORMAGGIO

Served with misura crackers, black and white sesame crispbread, Italian chestnut
honey, walnuts, dates and apple.

One Cheese	17.00
Two Cheeses	26.00
Three Cheeses	34.00
Four Cheeses	40.00

SOFT
TALEGGIO DOP, Lombardia   Pasteurised Cow, handcrafted

BLUE
VERDECAPRA, Lombardia   Pasteurised Goat Gorgonzola style Aged 80 days

HARD
PECORINO SARDO, Sardinia   Sheep aged in handmade baskets

PARMIGIANO REGGIANO DOP, Emilia-Romagna   Pasteurised Cow Aged 24 months