
delivers fine Italian food in a warm and charming rustic setting.
Here, Chef Jerry Kim
brings his innovation and delicate touch
to a modern /talian cuisine, expressing his respect for nature's produce through his elegant take on this mene le nostre proposte:

Taccio io
Five course Dinner
115 perperson
"'ill do it!"
Chef Jerry's selection *
Wine pairing
65 perperson
Add a selection of five wines to pair with each course

Last order 8:00pm
all Carta
Two course Dinner

À la carte menu

Choice of
ANTIPASTI +
PRIM / SECOND
perperson

Last order 8:30pm

## Two course Dinner

(ANTIPASTI +
PRIMI / SECONDI)

## il nostro pane

"the sourdough bread we serve is naturally fermented and daily baked by Chef Jerry"
per iniziare (to enjoy on our artisan bread)
SALSINA (ask our staff about today's selection) per person 4.5
Daily home-made dip
SARDE MARINATE 9.5
Sardines cured with white wine vinegar, garlic, chili, oregano and E.V.O.O.

## ANTIPASTI

## entrees

ARANCINI |v| ..... 26.5
Sourdough crumbed rice balls with zucchini \& saffron, scamorza, Grana Padano, Gorgonzola emulsion
LINGUA |GF| ..... 26.5
Braised \& charred ox tongue with seasonal vegetables, gremolata mayonnaise, vincotto
TROTA AFFUMICATA ..... |GF| ..... 27.5
Ocean trout smoked with pistachio shells, with gremolata mayonnaise, finger lime
VITELLOTONNATO ..... |GF| ..... 28.5
Sliced charred veal cooked to rare with tuna mayo, E.V.O.o., capers, sweet potato crisps ..... 28.5Caprese salad with fresh buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita
CAPESANTE |GF|29.5
Pan-seared scallops with honeyed chickpeas, sautéed forest mushrooms on com purée
POLPO alla GRIGLIA ..... |GF|
entrée ..... 29.5
Char-grilled octopus with tomato sugo, caperberries, garlic, parsley ..... main 53.5
AFFETTATIMISTI ..... for one 30.5
Mixed salumi platter with cured meats, pickled capsicums \& olives for two 50.5for three 68.5

- ADD fresh buffalo mozzarella ..... $+18.5$
FORMAGGI (ask our staff about today's selection) ..... 25.5
Mixed cheese platter
"our pasta and gnocchi are daily made by hand in our bottega"


## PRIMI

## pasta \& gnocchi

GNOCCHIZOLA \& NOCI |v| ..... 36.5
Potato gnocchi with Gorgonzola blue cheese, walnuts, radicchio
GNOCCHI al RAGU' d'ANATRA ..... 39.5
Potato gnocchi with braised duck, sautéed forest mushrooms, white truffle oil
TAGLIATELLE ai FUNGHI ..... |V| ..... 44.5
long ribbon pasta with daily mixed mushrooms, white truftle oil, pepper, Parmigiano, butter - ADD fresh shredded buffalo mozzarella ..... $+11.5$
TRENETTE ai FRUTTI di MARE *(Tomato Sugo can be added upon request) ..... 46.5long narrow pasta with daily seafood, garlic, parsley, chili
risotto ..... |GF|
Risotto can be cooked with any of our pasta sauces (listed above) and will be "al dente"
filled pasta
CAPPELLACCI NERI di MARE ..... 46.5
Squid ink pasta filled with spanner crab and prawn mousse, with King prawn cutlets, garlic, chili
SECONDI
mains
POLPO alla GRIGLIA ..... 53.5
Char-grilled octopus with tomato sugo, mashed potato, caperberries, garlic, parsley
AGNELLO |GF| (ask about the cut of the week) ..... 55.5
Char-grilled Lamb with truftled mashed potato, mushrooms, horseradish and onion relish
BISTECCA di MANZO |GF| (ask about the cut of the week) ..... 59.5
Char-grilled Beef steak with truftled mashed potato, mushrooms, horseradish and onion relish
FILETTO di PESCE ..... |GF|59.5Pan-seared Patagonian Toothfish served with lemon, mayonnaise and seasonal salad with walnuts
CONTORNI
sides
PATATE |GF| |VE|15.5Fried potatoes with sea salt tlakes
INSALATA |GF| V $\mid$15.5Rocket salad with radicchio, cherry tomatoes, walnuts,Parmigiano, white balsamic, olive oil
VERDURE ..... |GF| |V|17.5Sautéed seasonal vegetables with garlic, almond, Parmigiano
"our desserts \& gelato are made on the premises, without preservatives and artificial flavours "

## DOLCI della CASA

## desserts

DOLCE del GIORNO |v| ..... 20.5
Today's home-made dessert ..... +11- ADD dessert wine pairing
SEMIFREDDO al CIOCCOLATO ..... 19.5
Dark chocolate \& bitter cacao semifreddo coated in almonds, with chocolate gelato \& dark chocolate thick mousse

- ADD dessert wine pairing ..... +11
GELATO ..... |GF| ..... 10.5Daily home-made gelato
SORBETTO | $\operatorname{\text {GF}}$ | VVE ..... 10.5
Seasonal home-made sorbet (dairy \& egg free)
AFFOGATO al CAFFÈ $\mid$ ©F| |V| (contains alcohol) ..... 19.5
Home-made vanilla gelato, caffè espresso, hazelnut liqueur
CANTUCCI \& VIN SANTO (contains alcohol) ..... 12.5
Home-made almond biscotti served with 'Castellani Vino Dei Santi ' dessert wine
FORMAGGI (ask our staff about today's selection)25.5
Mixed cheese platter
caffè \& ammazzacaffè
CAFFE' ESPRESSO 5 LIMONCELLO ..... 13
by Caffè Borbone FRANGELICO ..... 11
CAFFE' con LATTE 6 AMARETTO DISARONNO ..... 12
Your choice of coffee (macchiato, latte, cappuccino . . ) MOLINARI SAMBUCA ..... 12
CAFFE' d'ORZO 5 MONTENEGRO AMARO ..... 13
Caffeine free roasted barley coffee AVERNA AMARO SICILIANO ..... 13
CAFFO VECCHIO AMARO del CAPO ..... 13
CORRETTO SAMBUCA ..... 13
13
13
Espresso served with Sambuca
Espresso served with Sambuca ..... 15
BRAULIO AMARO ALPINO ..... 14
CORRETTO GRAPPA
CORRETTO GRAPPAEspresso served with Grappa
GRAPPA di PROSECCO ..... 17
GRAPPA di PINOT NERO RISERVA ..... 19
GRAPPA di SANGIOVETO ..... 21

