

BRISBANE

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DINE-IN MENU

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SPRING

ANTIPASTI

PANE

. 7 .

*Daily baked bread &
extra virgin olive oil*

AFFETTATI MISTI

. 20 per person (min 2 people) .
*Salumi classico, Prosciutto di Parma, buffalo
mozzarella, artichoke, fennel &
anchovy and butter crostini*

OLIVE

. 9 .

Sicilian & Ligurian

PRIMI

FIORI DI ZUCCA

. 22 .

*Fried zucchini flowers filled
with mozzarella & anchovies*

PORTOBELLO

. 21 .

*Portobello mushrooms, onion and
marjoram marmalade & ricotta salata*

PANZANELLA

. 22 .

*Salad of tomatoes, pickled onion, sourdough
& goat curd*

OSTRICHE

. 32 .

Six oysters served with grapefruit sorbet

VITELLO TONNATO

. 27 .

*Thinly sliced rare veal, tuna mayonnaise,
olives, capers & grilled zucchini*

PASTA

BUCATINI

. 32 .

*'all'amatriciana'
tomato sauce, chili, guanciale
& Pecorino Romano DOP*

GNOCCHI

. 27 / 39 .

*Pork & fennel sausage,
parmesan cream &
black truffle tapenade*

PAPPARDELLE

. 25 / 36 .

*braised pork & beef,
tomato sugo & Parmigiano
Reggiano DOP*

TAGLIATELLE

. 31 / 45 .

*Sand crab,
chili, garlic &
chives*

CACIO E PEPE

. 25 .

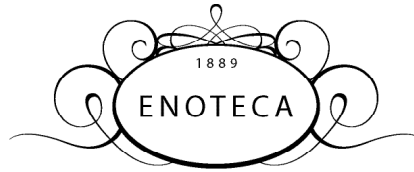
*Spaghetti, 24 months Pecorino
Romano DOP & black pepper*

CARBONARA

. 30 .

*Spaghetti, guanciale, egg &
Parmigiano Reggiano DOP*

**Please note that splitting the bill over more than two cards incurs a 3% surcharge. 1.6% of surcharge on American Express



BRISBANE

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DINE-IN MENU

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SPRING

SECONDI

RISOTTO

. 32 .

Asparagus & lemon mascarpone

PESCE

. 43 .

*Market fish, potatoes, green beans,
egg, olives & salsa verde*

SALTIMBOCCA ALLA ROMANA

. 45 .

Veal, prosciutto, sage & vignarola

TAGLIATA

. 45 .

*300g striploin, rocket, Parmigiano Reggiano DOP
& 12 year aged balsamic vinegar*

BISTECCA

. 95 per kg .

*T-bone steak from Cape Grim, Tasmania
Served with horseradish mayo, salsa verde
& extra virgin olive oil*

CICALE DI MARE

. 98 per kg .

*Moreton Bay bugs, basil pesto cream
& sundried tomatoes*

CONTORNI

INSALATA

. 10 .

*Iceberg lettuce, Parmigiano
Reggiano & bread crumbs*

FAGIOLINI

. 10 .

*Green beans &
anchovy dressing*

PATATE

. 10 .

*Roast potatoes,
garlic & rosemary*

DOLCI & FORMAGGI

TORTA AL LIMONE

. 18 .

*Lemon tart, raspberry mascarpone
sorbet & Italian meringue*

TIRAMISU

. 17 .

*Espresso soaked savoiardi,
mascarpone & chocolate*

PANNACOTTA

. 18 .

*White chocolate pannacotta,
cranberry, orange,
almonds & sambuca*

SEMIFREDDO

. 18 .

*Semifreddo served with
Queensland strawberries
& amaretti*

FORMAGGI

. 15.50 per person .

*A selection of cheeses, apples, almonds, honey & raisin bread
(minimum two people)*

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