

PER COMINCIARE

TO START

Our bread is made and baked in house with Chef Dario's 5 year old sourdough starter "Florence" who was born in Sydney and found her home in Rosmarino Brisbane.

Our recipe is altered daily depending on the temperature, humidity levels and Florence's mood; she's a diva.

sliced sourdough bread <i>served warm with house-made butter or olive oil</i>	\$10	kingfish crudo <i>cured Hiramasa yellow-tail kingfish S.A with limone extra virgin olive oil</i>	\$19
farinata e prosciutto <i>crispy chickpea waffle, stracciatella wrapped in prosciutto, rosemary oil</i>	\$14	ocean trout crudo <i>cured Petuna ocean trout TAS with limone extra virgin olive oil</i>	\$19

TAGLIATI AL MOMENTO

FRESHLY SLICED TO ORDER

Prosciutto Di Parma <i>"Galloni" aged 30 months</i>	\$10	manchego 12m <i>sheep, crumbly texture, sharp</i>	\$11
duck salame <i>100% duck leg meat</i>	\$12	occelli barolo <i>cow/sheep, aged in Barolo wine</i>	\$18
dolce vita tartufo <i>pork cured & infused with truffle</i>	\$10	comté 18m <i>cow, smooth, nutty undertones</i>	\$13
capocollo <i>cured pork neck</i>	\$11	truffle pecorino <i>sheep, truffle, full flavour, long finish</i>	\$18

ANTIPASTI

ENTREE

tartare di manzo <i>beef tartare, crispy farinata, tomato & stracciatella, rosemary mayo</i>	\$26
non nonnas caprese <i>tomatoes, stracciatella, fior di latte, strawberry jus & basil oil</i>	\$25
panzanella scallop <i>pan seared Japanese scallops, panzanella, cucumber, roasted cherry tomatoes, basil oil</i>	\$28
duck tonnato <i>Maremma roast duck slices, tonnato sauce, caper berries, Fabbri Amarene cherry juice & garlic oil croutons</i>	\$28

PASTA

ENTREE SIZE

casarecce al coniglio <i>short pasta twists, wild rabbit ragu, shallot, goat curd, lemon thyme, white wine</i>	\$27
fusilli ai gamberi <i>pasta spirals, Mooloolaba King Prawns, garlic, red chilli, parsley, preserved lemon & guanciale</i>	\$29
culurgiones cacio nduja <i>potato, pecorino cheese & mint Sardinian ravioli, cacio & pepe</i>	\$25
cappelletti all'anatra <i>Maremma confit duck leg & marscapone ravioli, pan fried pumpkin, preserved lemon, triple chicken stock, walnut cream</i>	\$29

SECONDI

MAINS

the wagyu steak \$56

9+ marble score tri-tip

5-days dry aged in white chocolate, served sliced on black bagna cauda, nectarine & pearl onion

murray cod \$52

pan-fried Murray Cod, baccalá mantecato, reduced white wine saffron sauce, pickled beetroots

anatra \$59

7-days dry aged Maremma duck breast, mashed potato, orange sauce, orange segments & amaretti crumble

crespelle ai funghi \$36

savoury crepe, porcini mushrooms, taleggio, parsley oil, porcini crumble

risotto agli scampi \$59

Riserva San Massimo risotto, Sharks Bay WA scampi, white bisque, marscapone & Cremant De Bourgogne emulsion & lardo

agnello e uova \$48

slow cooked marinated lamb rump, egg yolk cream, house cured pickles & puffed wild rice

CONTORNI

SIDES

broccolini \$14

blanched & pan fried broccolini, seared mortadella, preserved lemon

insalata grigliata \$12

grilled baby gem lettuce, parmigiana crumble, caramelised mozzarella topping, basil oil

patate \$12

crispy triple cooked potatoes, garlic, rosemary oil & anchovies

DEGUSTATION

\$118pp

bread basket

sourdough & foccacia, butter & olive oil

duck tonnato

Maremma roast duck slices, tonnato sauce, caper berries, Fabbri Amarene cherry juice & garlic oil croutons

crespelle ai funghi

savoury crepe, porcini mushrooms, taleggio, parsley oil, porcini crumble

culurgiones cacio nduja

potato, pecorino cheese & mint Sardinian ravioli, burnt butter, nduja, cacio & pepe

the wagyu steak

9+ marble score tri-tip

5-days dry aged in white chocolate, served sliced on black bagna cauda, nectarine & pearl onion

OR

anatra to share

+\$10pp

7-days dry aged Maremma duck breast, mashed potato, orange sauce, orange segments & amaretti crumble

macinamisù

Chef Dario's childhood macina mulino bianco, zabaione, coffee pastry cream, merengue, marscapone

Please inform your waiter of any dietary requirements or allergies

Dolci

desserts, sorbet & gelati made in house

macinamisù

*Chef Dario's childhood
macina mulino bianco,
zabaione, coffee pastry
cream,
merengue, marscapone*

\$18

pera ubriaca

*poached pear in chenin
blanc, sheep milk yoghurt
& white chocolate
genache, cookie dough
crumble with vanilla fior
di latte icecream*

\$18

our cheesecake

*deconstructed white
chocolate cheesecake,
rosemary ice cream,
miso sable crumble*

\$18

gelato

*banana cake
fior di latte
rosemary
coconut sorbet
green apple & basil sorbet*

\$8 per scoop

Fortified & Sweet Wine

Henriques & Henriques

\$13

*'Rainwater' 3 year
Tinta Negra Mole, Verdelho*

Paul Kubler

\$16

*Grand Cru Vendanges Tardives
Pinot Gris*

Schloss Gobelsburg

\$33

*Eiswein
Gruner Veltliner*

Nika Saporto

\$14

*'Kakheti, Georgia
Saperavi*

Equipo Navazos P.X

\$18

*Jerez, Spain
Pedro Ximénez*

Toro Albala Solera 1922

\$26

*Montilla-Moriles, Andalucia
Pedro Ximénez*

Henriques & Henriques

\$19

*'10 years'
Malvasia*

Sine Felle

\$30

*Passito Rosso
Sangiovese, Canaiolo*

Cavaletta Cocktail

\$18

*Fernet Branca Menta, Massenez
Blanca Creme de Cacao, Fresh
Cream, Mint*

Coffee

sbagliato

\$18

*scoops of coffee infused fior di latte icecream
with butterscotch liqueur*

affogato

\$18

*scoops of fior di latte ice cream, shot of
coffee & Frangelico liqueur*

bananagato

\$18

*scoops of banana cake ice cream,
shot of coffee & butterscotch liqueur*