

dinner *cena*

ANTIPASTI

Freshly baked focaccia bread - creamy ricotta, Lot 8 citrus olive oil (nf) 8

Calamari fritti - lemon, aioli (nf) 18

Formaggi e miele - 6og cheese, honey comb, nashi pear & lavosh 18

Marinated olives - confit garlic, citrus, rosemary (vv, df, gf, nf) 12

Crostini of whipped gorgonzola, bresaola, nashi pear & roasted hazelnuts 14

Antipasto - a selection of Italian cured meats & cheeses, with seasonal vegetables, toasted focaccia

small (2pax) 28 large (4pax) 50

STARTERS

Zuppa e scarpetta - white onion & watercress soup with crispy coppa & grilled Italian loaf (nf) 14

Steamed mussels - white wine, fregola, cream, chilli & garlic with grilled bread (nf) 18

PASTA

Porcini Gnocchi - oyster mushroom, baby spinach, gorgonzola fonduta (v, nf) 26

Risotto Bianco - roasted cauliflower, taleggio, pinenuts, micro herbs (v, gf) 23

Saffron Capelli d'angelo - prawns, crab, confit fennel, cream, bottarga (nf) 29

Braised beef cheek Caramelle - cavolo nero cioppino, Parmigiano Reggiano (nf) 28

Cavatelli Diavola - 'nduja, olives, capers, anchovies, chilli, cioppino, pecorino (nf) 25

MAINS

Lardo wrapped market fish with puy lentils & pancetta (nf, gf) 30

Roast topside of wild Fiordland venison - confit yams, shiitake mushrooms, cavolo nero (nf, gf) 35

SIDES

Roasted potatoes - herb salt, aioli (v, gf, nf) 9

Rocket salad - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

Broccoli - confit garlic, chilli, lemon (vv, df, gf, nf) 9

DESSERT

Gelato trio - with roasted white chocolate & macadama nuts 12

Salame al cioccolato chocolate - rum, orange & pistachio 6

Pumpkin budino di semolino - vanilla mascarpone, spiced fruit 10

Scopa tiramisu 12

Affogato - shot of espresso OR hot chocolate, vanilla bean gelato 8

add liqueur of your choice 16

our pasta, pizza dough and focaccia bread are hand crafted daily

15% surcharge applies to public holidays