



Antipasti

Selezione di Antipasti

Share salumiere Massimiliano's handcrafted cured meats, prosciutto di Parma, arancini, market fish 'in saor', fior di latte mozzarella, baccala mantecato, eggplant sott'olio, grissini, marinated olives. 40.0 for 2 people [17.0 per additional person]

Girello di Vitello [gf]

Slices of slow poached veal, celery, white Ortiz anchovies, horseradish mayonnaise. 22.5

Fiori di Zucchini [v]

Lightly fried ricotta stuffed zucchini flowers, fennel in agrodolce. 22.5

Cervello d'Agnello [gf]

Pan-fried lambs' brains, lemon & anchovy butter. 23.9

Polpo alla Griglia

Charred octopus, black Beluga lentils, red capsicum, spring onions, herbs, caperberries. 24.5

Insalata Caprese [gf][v]

Fior di latte mozzarella, Moonta biodynamic tomatoes, basil, balsamic. 21.9



I Primi

Mezzelune con Nduja e Polpo

House-made pasta crescents filled with nduja, charred octopus, parmesan crunch. e 25.5 m 35.5

Tagliolini al Granchio

Pasta ribbons, South Australian Blue Swimmer crab, zucchini, cream, saffron jellies. e 24.5 m 34.5

Linguine allo Scoglio

Spencer Gulf King prawns, Coorong pipis, mussels, fish, white wine, parsley, garlic, olive oil. (no shells) e 25.5 m 35.5

Uovo in Raviolo [v]

House-made egg yolk filled ravioli, asparagus, black truffle butter. e 20.5 m 29.5

Pappardelle all'Anatra

Louisa's house-made pasta ribbons, slow cooked free-range duck, cavolo nero, charred red capsicums. e 24.5 m 34.5

Fazzoletti Verdi

House-made spinach pasta, slow cooked milk fed veal, roasted tomato sugo. e 22.5 m 31.5

Gnudi

Basil & ricotta gnudi, peas, lemon butter, crisp pancetta. [pancetta optional [v]] e 23.5 m 32.5

House-made gluten free pasta ribbons additional \$2.0



I Secondi

Pesce del Pescatore
Today's market fish. POA

Soffocato di Mare [gf]
South Australian seafood 'suffocated' in white wine, olive oil, garlic & herbs. Blue Swimmer crab, King prawns, oysters, mussels & pipis, all in the shell. 48.9
[chilli optional] [hot towel & utensils provided]

Scaloppine di Vitello
Pan fried escalopes of milk fed veal, porcini, white wine, capers, parsley. 35.9

Pollo Lesso [gf]
Forest Range, orchard raised chicken, poached in broth, seasonal vegetables, salsa verde. 34.5

Arrosto d'Agnello [gf]
Roasted lamb rump, cannellini beans, caramelised onion & anchovy sugo. 39.5

Coniglio al Forno
Chianti's traditional slow cooked Adelaide Hills farmed rabbit, pancetta, port & sage. 39.5

Tagliata di Manzo [gf]
Certified Black Angus rump steak, 300gms, radicchio, Parmigiano Reggiano, balsamic, chargrilled polenta. 36.5

Contorni

Verdura Verde [gf][v]
Seasonal greens, chilli, garlic, mint. [chilli optional] 10.5

Patate Fritte [gf][v]
Kestrel potatoes fried in olive oil, sea salt, garlic, rosemary. 9.5

Insalata Veneziana [gf][v]
Shaved red cabbage, cherry tomatoes, carrot, basil. 9.5

Insalata Verde [gf][v]
Mixed green leaves, avocado, cucumber, white balsamic. 12.5



I Formaggi

Trio of cheese with house-made biscuits
& accompaniments. 18.9
(additional 10.0 pp)

I Dolci

Tiramisu
Sponge fingers, coffee, marsala, mascarpone,
bitter chocolate. 16.5

Cannoli
Golden pastry cigars filled with creamy lemon curd,
berries, black sesame gelato. 16.9

Torta di Cioccolato
Dark chocolate torte, olive oil gelato, cherries, bee pollen. 17.5

Semifreddo [gf]
Caramelised white chocolate semifreddo, strawberries,
white balsamic jellies. 16.5

Crema Brûlée [gf]
Rhubarb & ginger brûlée, lime, mint. 16.5

Panna Cotta
Barossa Jersey cream & vanilla panna cotta,
South Australian stonefruit, brutti ma buoni. 16.5

Affogato [gf]
House-made vanilla gelato, espresso coffee,
Le Birlou apple & chestnut liqueur. 17.5

Antinori Vin Santo e Cantucci
Antinori Tenute Marchese Vin Santo with housemade almond
biscotti to dunk. (The famous Tuscan sweet wine - almost a cross
between a sweet white & a sherry). 17.5