

### *Soups and Salads*

Chicken vegetable soup	9
Grilled romaine heart with crisp prosciutto and spicy parmigiano dressing	14
Smoked tuna carpaccio with mixed greens and a lemon vinaigrette	14
Local baby romaine with candied nuts, gorgonzola, strawberry prosecco vinaigrette	12

### *Fresh Mozzarella*

Burrata with spicy rapini, crispy prosciutto and truffle honey	13
Buffalo mozzarella with marinated pepper, roma tomato and basil	14
Burrata with grilled prawns, marinated artichokes and radicchio	15
Fried buffalo mozzarella with tomato passata and arugula	15

### *Bruschetta*

Sun dried tomato, chevre and fresh basil	10
Roasted beet and goat's feta	10
Cannellini bean, braised rapini and chili oil	10

### *Pasta*

Bucatini with braised chicken, green olives and basil	20
Spaghetti with bay scallops, preserved lemon and caperberries	21
Eloicadali Bolognese	18
Casareccia with pickled local vegetables, tomato, buffalo mozzarella	19

### *Mains*

Scallops and jumbo prawns with passionfruit, blood orange and vermentino	34
Grilled venison with wild mushrooms and blueberry jam	29
Pan roasted veal chop with prosciutto, sage and truffle provolone	36
Prime graded bone-in ribeye with king oyster mushroom and cipolini balsamico	41
Truffle honey glazed duck breast with pinenuts, golden raisins and baby pears	31

### *Vegetable sides*

Rosemary roasted organic fingerling potato	5
Eggplant parmigiano	10
Rapini with garlic, chilies and grana padano	5

*Please no separate cheques, if you do not trust the people you are with don't break bread with them. Prices do not include GST.*

*18% gratuity will be added on tables of eight or more*

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