

ENTRÉE

Lightly cured kingfish with limoncello dressing, baby fennel, dill, chilli and Cetara's colatura	26
Fremantle octopus with eggplant caponata and bottarga	26
Cured scallops with blood orange gel, cucumber water, gin and fresh mint	26
Selection of Italian cured meats with marinated olives and pickled vegetables	26
WA rock lobster mosaic with pomegranate, pistachio, burrata water, rocket, aceto balsamico di Modena and prosciutto di Parma crumble and samphire	28
Seared veal fillet with artichokes, hazelnut, nullaki cheese and truffle sauce	28
Duck breast, orange syrup, pollen, lampascioni purée, almond tuille and aceto balsamico	26
Smoked Rose Mallee Wagyu carpaccio with rocket, shaved Grana Padano and porcini salt	27
Burrata with prosciutto di Parma, pomegranate, rocket and walnut	26
Mediterranean salad and bocconcini (V)	18

PASTA

Hand cut tagliolini, prawns, chilli, micro rocket and grape tomatoes	36
Tonarelli with ox tail vaccinara sauce and buffalo ricotta	34
Chanterelle pappardelle with duck ragu, red vermouth and Montasio fondue	34
Gnocchi with lamb, tomato sauce and ricotta salata	34
Pumpkin and ricotta ravioli with sage butter and amaretti crumb (V)	34
Spaghetti truffle carbonara	46

(V) Vegetarian

Surcharge of 10% applies on Public Holidays

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

MAIN

Slow cooked Alaskan black cod in aromatic olive oil with cauliflower purée, truffle, pickled celeriac, black garlic pâté and carnaroli rice crisp	40
Free range chicken roulade, smoked scamorza, wood fired oven baked mushrooms, carrot purée, crispy pancetta and cranberry sauce	38
Southwest rack of lamb with artichokes, Jerusalem artichoke puree, provola cheese sauce, taggiasche olives and pine nuts	48
Venison medallion, onion and red wine sauce, swordbelt mushrooms, blueberry, chestnut purée, Cenerino cheese fondue	48
Filetto Capriccio XXIV - Black Angus beef fillet, prosciutto di Parma, foie gras, truffle and passito sauce	58
Wagyu sirloin MB9+	91

SIDES

Sautéed broccolini with chilli, garlic and pecorino (V)	13
Duck fat potatoes and rosemary	13
Baby carrots, basil pesto and stracciatella cheese (V)	12
Mixed salad with seasonal vegetables (V)	12
Palermo style eggplant caponata (V)	12

PIZZA & BREAD

*All pizzas served with tomato San Marzano D.O.P

Garlic bread (V)	12
Margherita - Fior di latte and basil (V)	28
Capricciosa - Fior di latte, ham, mushrooms, artichokes and Gaeta olives	30
Prosciutto - Fior di latte, 24 month aged prosciutto di parma, shaved parmigiano reggiano and fresh rocket	32
Diavola - Fior di latte, soppressa salami, grilled capsicum, red onion and chilli	30
Vegetarian - Fior di latte, zucchini, eggplant, capsicum and artichokes (V)	30

DESSERT

Italian nougat semifreddo with amarena cherry sauce	19
Tiramisu	17
Vanilla pannacotta with berries	18
Italic - Three chocolate mousse tower with pear sauce and rum ice cream (V)	19
A selection of cheeses, fig jam, walnuts, crispy bread and muscatel (V)	21