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## *Winter Special Menu*

125 62.50

### **PANE**

Wholemeal organic bread, Rio Vista extra virgin olive oil

### **ANTIPASTO | CHOOSE ONE**

#### **VITELLO TONNATO**

Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

#### **MOZZARELLA ARRABBIATA**

Mozzarella, yellow cherry tomato, oregano, spicy tomato sugo

#### **TAGLIATELLE AI FUNGHI**

Porcini mushrooms, truffle pecorino, parsley

### **SECONDO | CHOOSE ONE**

*Secondo served with rocket, Parmigiano-Reggiano, balsamic dressing*

#### **PARMIGIANA DI MELANZANE**

Layered eggplant, tomato, basil, mozzarella

#### **ORECCHIETTE AL PEPERONE**

Orecchiette, roasted capsicum sauce, stracciatella, Cantabric anchovies, Piedmont hazelnut crumb

#### **DUCK MARYLAND AL MATTONE**

White wine reduction, sautéed silverbeet, black pepper

### **DOLCE | CHOOSE ONE**

#### **TORTA DELLA NONNA**

Italian lemon vanilla custard tart, pine nuts

#### **PISTACCHIO TIRAMISÙ**

Mascarpone, Bronte pistachio, coffee, savoirdi biscuits

#### **VANILLA AFFOGATO**

Vanilla gelato, Illy espresso (add-on Frangelico \$13)

We cannot guarantee allergen free dishes. Menu is subject to change without notice.  
A card processing fee applies to all transactions.



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*To enhance your experience...*

### **SNACKS**

**PARMIGIANO E OLIVE** 24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives 16

**GAMBERI IN SALSA AURORA** Sourdough crostini, poached prawns, aurora sauce, baby gem lettuce 19

**MONDEGHINI** Milanese meatballs 16

**SALAME FELINO** Plate of salame felino, pickles, Sardinian flatbread 18

### **WINES BY THE GLASS**

2022 Mercer Wines 'Limited Release' Chardonnay – Tumbarumba, NSW 22

2019 Marabino 'Rosso di Contrada' Nero d'Avola – Sicily 19

### **COCKTAILS**

**AMERICANO** Punt e Mes, Campari Soda 22

**BAMBOO** Amontillado sherry, Noilly Prat, Orange Bitters 22