

ANTIPASTI

olasagasti anchovy,  
 nduja on toast 2 for 8

fermented potato focaccia,  
 smoked john dory roe 12

gnocco fritto,  
 garlic, grana padano 5 for 10

de palma salame norciana 12

raw and pickled vegetables 14

buffalo milk curd, charred  
 mandarin, candied walnut 15

fritto misto, bagna cauda 22

sardines, lemon olive oil,  
 fennel pollen 19

port phillip octopus,  
 aioli, finger lime 21

fratelli galloni prosciutto,  
 30 month aged 100 grams / 20

PASTA E RISOTTI

hand rolled garganelli,  
 nettles, pine mushrooms, macadamia  
 26

spanner crab lasagne,  
 basil, sunrise lime  
 a tribute to Phil Howard 34

squid ink linguine,  
 sardine vinaigrette,  
 bottarga 28

hare cappelletti,  
 celeriac, chestnut,  
 mustard fruits 29

rigatoni,  
 wagyu bolognese,  
 salted ricotta 32

yukon gold tagliatelle,  
 roast potato dashi,  
 garum, warm yolk 23

west australian black truffle  
 ferran vialone nano risotto 45

SECONDI

quail, golden raisin,  
 fregola, aged balsamic 34

spanish mackerel, smoked eel,  
 cannellini bean, cimi de rappe 35

800 gram 28 dry aged grass fed  
 bistecca alla fiorentina,  
 black cabbage salsa verde 90

black truffle supplement, suitable  
 for most items + 25

CORTONI

organic leaves, olive oil 10

brussels sprout,  
 farro, guanciaie 12

salt baked celeriac,  
 hazelnut, black truffle 14

DOLCI

tiramisu 18

"oops I made a vienetta" 17

Piccolina zabaglione gelato 12

warm lemon & ricotta crostata 18

torrone, panforte,  
 biscotti, amaretti 8

\* gluten free and vegan pasta  
dishes available on request