

SICILIA



Antipasti

CROSTINI SICILIANI – TRE VARIANTI

'Nduja, whipped ricotta, roasted pomodorini, hot honey, capocollo, ricotta, basil oil, mortadella, pistachio cream, lemon zest

ARANCINE SICILIANE – DUE VARIANTI

Saffron arancini, slow-braised ragù, black arancini, gamberi e nero di seppia, mozzarella

Primo

TORTELLONI ALLA NORMA (V)

House-made tortelloni, smoked eggplant, stracciatella & ricotta filling, roasted tomato sauce, melanzane, ricotta salata, basil oil

Secondo

WA LAMB CUTLETS, CAPONATA AGRODOLCE E GLASSA DI MELA COTOGNA (LG)

Frenched WA lamb cutlets, quince glaze, Sicilian sweet and sour caponata, fresh mint

GAMBERI AL 'NDUJA BUTTER (LG)

Fresh WA prawns, 'nduja butter, white wine, lemon, charred sourdough

Contorni

INSALATA DI ARANCE SANGUINE, FINOCCHIO E PISTACCHIO (LG, V)

Blood orange, shaved fennel, toasted pistachio, rocket, extra virgin olive oil

BROCCOLINI ALL'AGLIO E LIMONE (LG, V)

Broccolini, garlic, extra virgin olive oil, lemon, chilli flakes

PATATE AL FORNO CON ZAFFERANO E LIMONE (LG, V)

Roasted potatoes, saffron, lemon, rosemary

Dolce

CANNOLI CONTEMPORANEI (V)

Crispy cannoli shells filled with pistachio cream, candied orange, dark chocolate

SEMIFREDDO AL PISTACCHIO (V)

Pistachio semifreddo, blood orange coulis, fresh blood orange, pistachio dust, basil

(V) Vegetarian / (VO) Vegetarian Option / (VG) Vegan / (VGO) Vegan Option / (LG) Low Gluten / (LGO) Low Gluten Option / (LD) Low Dairy / (LDO) Low Dairy Option / **Seafood Origin:** (A) Australian / (I) Imported / (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

EMILIA-ROMAGNA



Antipasti

ROAST BEEF TONNATO (LG)

Slow-roasted beef tenderloin, tonnata sauce, capers, rocket, Aceto Balsamico di Modena

POLPETTE DI MAIALE E FINOCCHIO AL SUGO

Slow-cooked pork and fennel meatballs, San Marzano tomato, fresh basil

GNOCCO FRITTO CON MORTADELLA E BURRATA

Fried dough pillows, olive mortadella, burrata

Primo

RAVIOLI EMILIANI

House-made ravioli filled with Prosciutto di Parma and Parmigiano Reggiano, butter and sage, parmesan crisp, Balsamico di Modena

Secondo

COTOLETTA ALLA BOLOGNESE

Breaded chicken escalope, Prosciutto di Parma, Parmigiano Reggiano, lemon, gremolata

MAIALE AL LATTE (LG)

Slow-braised pork shoulder, whole milk, sage, garlic

Contorni

BROCCOLINI ALL'AGLIO E OLIO (V, LG)

Broccolini, garlic, extra virgin olive oil, chilli, lemon

ROASTED POTATOES

INSALATA MISTA CON ACETO BALSAMICO (V, LG)

Mixed leaves, orange, toasted nuts, buffalo mozzarella, Aceto Balsamico di Modena

Dolce

PANNA COTTA AL BALSAMICO E FRAGOLE (V, LG)

Vanilla panna cotta, strawberries, Aceto Balsamico di Modena syrup

GELATO FRITTO ALLA VANIGLIA (V)

Deep-fried vanilla gelato, pistachio

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CAMPANIA



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NEAPOLITAN STREET FOOD BOARD (M)

Fried mussels in shell, squid strips, calamari rings, crab croquettes, Frittatina di Spaghetti e Maiale, whole fried prawns, Mini Montanara con Mortadella, chilli Napoletana sauce, gremolata mayo, fresh lemon, rocket

Primo

CANNELLONI ALLA NERANO (V)

House-made pasta filled with fried zucchini and Grana Padano, zucchini cream sauce

Secondo

PARMIGIANA DI MELANZANE (LG)

Classic Neapolitan eggplant parmigiana, tomato, fior di latte, basil, beef ragu

GRILLED OCTOPUS (A, LG)

Warm salad, roasted potato, roasted tomato, asparagus, olives

Contorni

PIZZA MARGHERITA (V)

San Marzano tomato, fior di latte, fresh basil

INSALATA DI POMODORI (V, LG)

Variety of tomatoes, extra virgin olive oil, fresh basil, oregano, stracciatella

FINOCCHI ARROSTO CON PANGRATTATO E PARMIGIANO (V)

Roasted fennel wedges, toasted breadcrumbs, Parmigiano

Dolce

BABÀ AL LIMONCELLO (V)

Classic Neapolitan babà, lemon syrup, sweetened ricotta, fresh strawberries, dark chocolate

GORGONZOLA CON MIELE E NOCCIOLE (V, LG)

Gorgonzola, honeycomb, crackers, fruit, walnuts

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