

<b>focaccia &amp; chilli oil</b>	<b>per slice</b>	<b>2</b>
<b>baked olives</b>		<b>12</b>
<b>fried zucchini flowers, ricotta, prawns &amp; lemon</b>		<b>19</b>
<b>burrata, blood orange, fennel, black olives &amp; almonds</b>		<b>26</b>
<b>calamari fritti, lemon &amp; aioli</b>		<b>23</b>
<b>spinach &amp; ricotta egg yolk raviolo, bolognese &amp; pecorino fondue</b>		<b>25</b>
<b>meatballs braised in tomato &amp; grilled focaccia</b>		<b>20</b>
<b>fusilli, guanciale, cherry tomato, pecorino &amp; crushed walnut</b>		<b>33</b>
<b>tagliatelle ‘boscaiola’, mushrooms, cream &amp; green peas</b>		<b>34</b>
<b>tortelli ‘alla norma’, eggplant and ricotta with tomato &amp; basil</b>		<b>38</b>
<b>linguine, black mussels, white wine &amp; cherry tomato</b>		<b>42</b>
<b>spaghetti, anchovy butter, lemon, capers &amp; pan grattato</b>		<b>35</b>
<b>pappardelle, wagyu beef, red wine &amp; tomato</b>		<b>39</b>
<b>red cabbage, raisins, dolce latte, walnuts &amp; balsamic</b>		<b>18</b>
<b>baby cos, cherry tomato, cucumber, red onion &amp; olives</b>		<b>17</b>
<b>grilled broccolini, anchovy &amp; mint sauce</b>		<b>17</b>
<b>fries</b>		<b>9</b>

**italian feast \$79 per person**

**focaccia, chilli oil and olives to start**

**a selection of antipasto, pasta, salad and dessert for the table.**

**available for groups of 4 or more.**

**flour eggs water**