

ENTREES

OSTRICHE ALL' ACETO † 15.90

SA Coffin Bay Pacific Oysters- freshly shucked with eschallot & verjuice vinegar

Suggested wine: 2006 La Tratt Semillon/Chardonnay or 2005 Howard Park Chardonnay

CALAMARI FRITTI † 15.90

Lightly fried Hawkesbury River calamari with radish, lemon aioli & a Sicilian salad

Suggested wine: 2007 Sabotage Sauvignon Blanc or 2007 Sorrenberg Sauvignon Blanc

CARPACCIO DI PESCE BIANCO * 16.90

Hiramasa kingfish carpaccio with capers, parsley, citrus dressing & baby herbs

Suggested wine: 2008 Primo Estate "La Biondina" Colombard or 2007 Henschke Julius Riesling

PAN BRUCIATI CAPESANTE † 18.90

Pan seared sea scallops with potato & leek puree, Yarra Valley salmon roe & lemon pressed olive oil

Suggested wine: 2005 Petaluma Hanlin Riesling or 2008 Cullen Sauvignon Blanc/Semillon

PANCIA DI MAIALE CON PATATE † 15.90

Twice cooked crispy skin pork belly with potato fondant, poached pear & salsa verde

Suggested wine: 2008 Turkey Flat Rosé or 2007 Millton Chenin Blanc

PROSCIUTTO CON FICHI INSALATA ✱ 17.90

San Daniele prosciutto with fresh apple, figs, buffalo mozzarella & vincotto

Suggested wine: 2008 Cullen Sauvignon Blanc/Semillon or 2006 Heemskerk Chardonnay

MAINS

BISTECCHIE CON FUNGHI ✱ 35.90

300g Dry-Aged terrarossa beef rib eye with confit eschallots, a selection of wild mushrooms & veal demi glaze

Suggested wine: 2006 La Tratt Cabernet Merlot or 2005 Jacobs Creek St. Hugo Cabernet Sauvignon

ABBACCHIO CON LE OLIVE E MANDORLE ‡ 32.00

Pyrennese Spring lamb rack with baby spinach, ligurian olives & almonds

Suggested wine: 2007 Evans & Tate Gngangara Shiraz or 2007 Coldstream Hills Pinot Noir

MEDAGLIONI DI VITELLO ✱ 30.00

White river veal medallions with chilli, garlic, capers, white wine & potato puree

Suggested wine: 2008 Nigl Gruner Veltliner or 2006 Three Miners Pinot Noir

ALLA GRIGLIA FRETTolosamente ‡ 29.00

Roast lemon thyme spatchcock with pancetta, pea puree, & truffle sweet wine sauce

Suggested wine: 2008 Petaluma Hanlin Riesling or 2007 Henschke Lenswood Giles Pinot Noir

POMODORO CROSTA JEWfish ✱ 32.00

Roast suzuki jewfish with tomato crust, marinated artichokes, cherry tomatoes & vernaccia wine

Suggested wine: 2006 Scorpo Rosé or 2008 Grosset Polish Hill Riesling

MAIALE CON MOSTARDA DI FRUTTA ✱ 29.00

Slow cooked Byron Bay Berkshire pork cheeks with mustard fruits, cabbage salad & caponata

Suggested wine: 2007 Gembrook Hill Sauvignon Blanc or 2006 Three Miners Pinot Noir

PASTA

TRE FORMAGGIO RAVIOLI † 14.90 / 22.00

Ravioli of provolone, parmesan & ricotta cheese with walnuts, & a sage nut brown butter

Suggested wine: 2007 Coldstream Hills Chardonnay or 2006 Pegasus Bay Sauvignon Semillon

CESERACCIA CON BUG MEAT † 17.90 / 26.90

Short lengths of twisted pasta with bug meat, garlic, chilli, tomato passata & basil

Suggested wine: 2007 La Tratt Semillon/Chardonnay or 2007 Gembrook Hill Sauvignon Blanc

BOLOGNAISE PASTA FAZZOLETTO † 14.90 / 22.00

Silk handkerchief pasta with traditional pork & veal ragu

Suggested wine: 2006 La Tratt Cabernet Merlot or 2007 Castiglioni Chianti

GNOCCHI AL FORMAGGIO DI CAPRA ✱ 14.90 / 22.00

Potato dumplings with black pepper, chives & goats cheese sauce

Suggested wine: 2005 Terlaner Classico or 2006 Tyrrells Vat 47 Hunter Chardonnay

RISOTTO CON ARAGOSTA † 22.00 / 32.00

Risotto with rock lobster, prosecco sparkling wine, zucchini & saffron

Suggested wine: 2008 Katnook Riesling or 2007 Gembrook Hill Sauvignon Blanc

LASAGNE DI ZUCCA † 14.90

House made lasagne with roast butternut pumpkin, sage & ricotta

Suggested wine: 2006 La Tratt Cabernet Merlot or 2006 Scorpo Rosé

SIDES

INSALATA SALUBRE 9.90

Salad of cabbage, walnuts, parmesan, raisins & chardonnay aioli

RUCOLA, PERA & GORGONZOLA 9.90

Salad of wild rocket, pear & gorgonzola with hazelnut dressing

PANZANELLA DI CAPRIMO 9.90

Tuscan bread & vine ripened tomato salad with basil, goats cheese & olive oil

PATATINE NOVELLA AL ROSEMARINO 9.90

New potatoes with roasted garlic, rosemary & sea salt

INSPIRATION

✱ Made in Italy Food and Store · Giorgio Locatelli

† The Silver Spoon · Recipes compiled by Phaidon

* My Italian Heart · written by Guy Grossi

‡ Grossi Florentino · written by Guy Grossi & Jan McGuinness

‡ Gastronomy of Italy · written by Anna Del Conte

✱ Ligurian Kitchen · Lucio Galletto and David Gale

ASK YOUR WAITER FOR TODAY'S SPECIALS