



# MENU'

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FACCIO IO

**DEGUSTATION**

*Let Chef Jerry choose for you*

5 COURSE

**105 pp**

\* 9 COURSE

**185 pp**

*\* Booking in advance is essential*

WINE PAIRING

**65 pp**

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PLEASE INFORM US OF  
ANY DIETARY REQUIREMENTS  
OR FOOD ALLERGIES

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## ENTREES

*antipasti*

### TROTA AFFUMICATA

Rainbow trout (Goulburn River, VIC)  
smoked w pistachio shells on the premises, w salsa verde & finger lime

**24.5**

### CAPELANTE

Pan-seared scallops (Hokkaido, Japan)  
w honeyed chickpeas, sautéed forest mushrooms on corn purée

**25.5**

### POLPO ALLA GRIGLIA

Char-grilled octopus  
w pomodoro, capers, olives, parsley, potato & chili

**25.5**

### LINGUA

Braised & charred ox tongue  
w seasonal vegetables, mustard mayo, salsa verde, vincotto

**23.5**

### VITELLO TONNATO

Sliced charred veal cooked to rare  
w tuna mayo, E.V.O., crispy capers, sweet potato

**23.5**

### POLPETTE AL SUGO

Veal & pork meatballs in tomato sugo  
w tangy red capsicum, chili, garlic, rosemary, topped w scorched scamorza

**21.5**

### ARANCINI AI FUNGHI

Sourdough crumbed rice balls w mixed mushrooms & scamorza  
w Grana Padano, Gorgonzola emulsion

**21.5**

### INSALATA CAPRESE

Caprese salad w buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita

**23.5**

### AFFETTATI MISTI

Mixed Salumi platter  
w capocollo, prosciutto, pancetta, Casalingo salami, Calabrese salami  
w pickled roasted capsicums & mixed olives

**for 1 28.5 for 2 41.5 for 3 54.5**

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PASTA  
*primi*

FRESH PASTA

**TAGLIATELLE AL RAGU' BOLOGNESE**

Hand-made narrow ribbon pasta w classic pork & veal Bolognese

**29.5**

**PAPPARDELLE AL RAGU' DI CAPRETTO**

Hand-made wide ribbon pasta  
w braised shredded goat (Kilmore, VIC), black olives, white wine, chili

**35.5**

**GNOCCHI AL RAGU' D'ANATRA**

"Soft" hand-made potato gnocchi (10% flour, 90% potato)  
w braised duck, sautéed forest mushrooms, fresh rosemary & white truffle oil

**35.5**

**TONNARELLI AI FRUTTI DI MARE**

Hand-made thin strand pasta  
w calamari, green prawns, mussels (Spring Bay, TAS), cherry tomatoes  
w garlic, white wine, parsley, olive oil, chili \*

**38.5**

*\*Pomodoro sauce can be added upon request*

**RISOTTO**

Risotto can be cooked with any of our pasta sauces and will be "al dente".

FRESH FILLED PASTA

**AGNOLOTTI BURRO E SALVIA**

Hand-made pasta filled w ricotta, Pecorino & sweet potato  
w butter, sage, green peas & roasted pumpkin seeds

**32.5**

**TORTELLI IN BRODO**

Hand-made pasta filled w beef  
served in broth w braised cubed beef neck & truffle oil

**34.5**

**CAPPELLACCI NERI DI MARE**

Hand-made hat shaped squid ink pasta filled w spanner crab mousse  
served w King prawn cutlets, cucumber, celery, flying fish roe, garlic, white wine, olive oil, chili

**38.5**

"OUR PASTA AND GNOCCHI ARE DAILY MADE  
BY HAND IN OUR BOTTEGA"



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**MAINS**  
*secondi*

**FILETTO DI PESCE**

Pan-seared Patagonian Toothfish (Heard Island & McDonald Islands, AU)  
Rich & buttery white flesh fillet  
served w truffled braised cannellini beans, sour cabbage, pine nuts

**58**

**CHAR-GRILLED**

**POLLO**

Confit half Chicken in paprika & chili oil  
w zucchini, roasted capsicums, olives, hazelnuts

**35.5**

**AGNELLO**

Locally sourced Lamb (cut of the week), (MR - M)

**43.5**

*served with*

*truffled mashed potato, portobello mushroom, agrodolce onion, horseradish*

**BISTECCA DI MANZO**

Locally sourced Beef steak (cut of the week), grass-fed, 300g

**49.5**

*served with*

*truffled mashed potato, portobello mushroom, agrodolce onion, horseradish*



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**SIDES**  
*contorni*

**INSALATA DI RUCOLA**

Rocket salad w pear, walnuts, Parmigiano, white balsamic, olive oil

**10.5**

**VERDURE**

Sautéed seasonal vegetables w garlic, almond, Parmigiano

**11.5**

**POLENTA**

Soft runny polenta w white truffle oil

**11.5**

**PATATE**

Home-made fried potato cubes

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**10.5**



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“ALL OUR PASTA  
AND SOURDOUGH ARE  
MADE ON THE PREMISES”

*by* **JERRY KIM**