

BRISBANE

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DINE-IN MENU

~

À LA CARTE

## ANTIPASTI

### PANE

. 7 .

*Daily baked bread &  
extra virgin olive oil*

### AFFETTATI MISTI

. 22 per person (min 2 people) .  
*Salumi classico, Prosciutto di Parma, buffalo  
mozzarella, artichoke, fennel &  
anchovy and butter crostini*

### OLIVE

. 9 .

*Sicilian & Ligurian*

## PRIMI

### FIORI DI ZUCCA

. 22 .

*Fried zucchini flowers filled with  
mozzarella & anchovies*

### CARCIOFO ALLA GIUDIA

. 24 .

*Fried artichoke, lemon mascarpone  
& gremolata*

### FARINATA

. 24 .

*Chickpea pancake with rocket, Taleggio  
& 24 months Pecorino Romano DOP*

### OSTRICHE

. 38 .

*Six oysters, white balsamic & shallots*

### VITELLO TONNATO

. 29 .

*Thinly sliced rare veal, tuna mayonnaise,  
olives, capers & grilled zucchini*

## PASTA

### BUCATINI

. 34 .

*'all'amatriciana'  
tomato sauce, chili, guanciale  
& Pecorino Romano DOP*

### GNOCCHI

. 28 / 39 .

*Pork & fennel sausage,  
parmesan cream &  
black truffle tapenade*

### PAPPARDELLE

. 26 / 38 .

*braised pork & beef,  
tomato sugo & Parmigiano  
Reggiano DOP*

### TAGLIATELLE

. 33 / 45 .

*Prawns,  
chili, garlic &  
chives*

### CACIO E PEPE

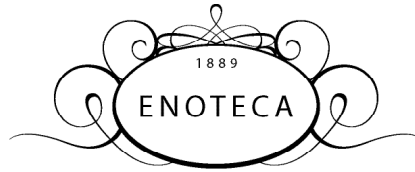
. 28 .

*Spaghetti, 24 months Pecorino  
Romano DOP & black pepper*

### CARBONARA

. 34 .

*Spaghetti, guanciale, egg &  
Parmigiano Reggiano DOP*



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## SECONDI

### RISOTTO

· 36 ·

*Zucchini flowers & goats cheese*

### PESCE

· 52 ·

*Market fish, potatoes, green beans,  
egg, olives & salsa verde*

### CICALE DI MARE

· 115 per kg ·

*Moreton Bay bugs, basil pesto cream  
& sundried tomatoes*

### SALTIMBOCCA ALLA ROMANA

· 54 ·

*Veal, prosciutto, sage & vignarola*

### TAGLIATA

· 56 ·

*300g Striploin, rocket, Parmigiano Reggiano DOP  
& 12 year aged balsamic vinegar*

### COSTATA

· 66 ·

*450g Grass fed rib eye on the bone,  
chicory, cannellini & chilli*

### BISTECCA

· 125 per kg ·

*T-bone steak from Cape Grim, Tasmania  
Served with horseradish mayo, salsa verde  
& extra virgin olive oil*

## CONTORNI

### INSALATA

· 14 ·

*Iceberg lettuce, Parmigiano  
Reggiano & bread crumbs*

### FAGIOLINI

· 14 ·

*Green beans &  
anchovy dressing*

### PATATE

· 14 ·

*Roast potatoes,  
garlic & rosemary*

## DOLCI & FORMAGGI

### BONNET

· 19 ·

*Baked dark chocolate custard,  
hazelnut & toffee*

### TIRAMISU

· 19 ·

*Espresso soaked savoiardi,  
mascarpone & chocolate*

### PANNACOTTA

· 19 ·

*Burnt caramel pannacotta,  
fudge, peanut & poached  
pear*

### SEMIFREDDO

· 19 ·

*Strawberry semifreddo,  
shortbread, fresh strawberries  
& cream*

· 16 per person ·

*A selection of cheeses, pear, almonds, honey & raisin bread  
(minimum two people)*

\*\*Please note that splitting the bill over more than two cards incurs a 3% surcharge. 1.6% of surcharge on American Express