

STUZZICHINI

PANE FRESCO 2pp
Sourdough, extra virgin olive oil & balsamic *gfo vg*

SMOKEY BAY OYSTER 5 / 7ea
Natural / Passionfruit dressing & salmon roe *gf*

ABROHLOS SCALLOP 9ea
Grilled scallop, yuzu kosho butter, pancetta *gf*

ANCHOVY SOLDIER 9ea
Focaccia, Ortiz Anchovy, green tomato salsa, whipped ricotta

FIORE DI ZUCCA 10ea
Crumbed zucchini flower, cacio e pepe & ricotta filling, truffle *v*

DUCK BREAST CROSTINO 10ea
Toasted bread, dry-aged duck breast, fig jam, caramelised onion

CROCCHETTA DI PATATE 9ea
Potato croquette, pumpkin, prosciutto, Scamorza, smoky aioli

ANTIPASTI

PROSCIUTTO E OLIVE 19
Prosciutto di Parma, marinated olives, cornichons *gf*

BURRATA 26
Radicchio, fennel & orange salad, blood orange dressing, pine nuts *gf v*

POLPO ALLA GRIGLIA 27
Chargrilled octopus, salsa verde, mixed leaf salad *gf*

CURED KINGFISH 27
XO dressing, pickled fennel, toasted hazelnut *gf*

BLACK ANGUS CARPACCIO 22
Parmigiano, black garlic, truffle aioli, house-made potato chips *gf*

PASTA

REGINETTE 29
Eggplant, tomato sugo, aleppo pepper, stracciatella *v gfo*

GNOCCHI DI PATATE 32
Quattro formaggi sauce, spinach, walnuts *v*

SAFFRON RAVIOLI 36
Osso buco filling, bone marrow reduction, gremolata

CAMPANELLE 35
Pork and beef ragu "alla vodka" *gfo*

LINGUINE 42
Blue swimmer crab, chilli, lemon, parsley *gfo*

SECONDI

PESCE DEL GIORNO POA
Grilled market fish, served with cherry tomatoes, olives and roast potatoes *gf*

CAULIFLOWER 26
Grilled Cauliflower, butter bean puree, Cavolo nero pesto, parsnip chips *gf v*

300gr SCOTCH FILLET 49
Chargrilled scotch fillet, Enoteca's pepper sauce *gf*
add truffle butter 4

SPATCHCOCK ALLA GRIGLIA 1/2 Whole
26 44
Chargrilled spatchcock, spicy diavola sauce, charred lemon *gf*

FILETTO D' AGNELLO 44
Chargrilled lamb backstrap, dijon sauce, shallots, house-made pickled mustard seeds *gf*

DRY AGED SPECIAL POA
In-house dry aged beef, chargrilled and served with seasonal garnish

CONTORNI

PURÈ DI PATATE E TARTUFO 13
Potato & truffle mash *v gf*

INSALATA MISTA 16
Cos, radicchio, rocket, anchovy dressing, grated Parmigiano *gf*

GRILLED GREENS 16
Chargrilled broccolini, snow peas & zucchini, lemon preserve dressing, almonds *gf vg*

PANZANELLA SALAD 16
Heirloom tomato, cucumber, red onion, olives, basil, oregano, crusty bread *vg*