

STUZZICHINI

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

SMOKEY BAY OYSTER 5 / 7ea
Natural / Aperol & compressed strawberry vinegar *gf*

ABROHLOS ISLAND SCALLOP 9ea
Grilled scallop, garlic & herb butter *gf*

ANCHOVY SOLDIER 9ea
Focaccia, Ortiz Anchovy, devilled egg, crispy capers

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

WAGYU BRESAOLA CROSTINO 10ea
Toasted bread, sliced wagyu bresaola, rocket pesto, aged balsamic vinegar

ARANCINI AI FUNGHI 19
Mushroom filled rice balls, 'Section 28' Monterosso cheese, porcini mayo, Parmigiano (4pcs) *v*

ANTIPASTI

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

BURRATA 26
With pickled melon & grapefruit vinaigrette *gf v*

POLPO ALLA GRIGLIA 28
Chargrilled octopus, gochujang, calabrese pesto *gf*

CURED KINGFISH 28
Lime dressing, cucumber, jalapeño, coriander, nori crackers *gf*

BEEF CARPACCIO 23
Sliced Black Angus, 'Section 28' La Saraca, salsa tonnata, tarragon, caperberries *gf*

PESCE DEL GIORNO POA
Grilled market fish, herb salmoriglio dressing, cherry tomatoes, olives and roast potatoes *gf*

MELANZANA 28
Eggplant steak, vegan demi-glaze, parsnip puree, king oyster mushrooms, gremolata *gf v*

300gr SCOTCH FILLET 49
Chargrilled scotch fillet, Enoteca's pepper sauce *gf*
add truffle butter 5

PASTA

GNOCCHI ASSISI 29
Tomato sugo, Parmigiano, chilli, garlic, parsley *v gfo*

TAGLIATELLE 36
Black Angus short-rib ragu, Pecorino Romano *gfo*

RAVIOLI 37
Saffron-infused pasta pillows, Osso buco filling, bone marrow reduction, gremolata

MEZZE MANICHE 35
Cavolo nero pesto, pork & fennel sausage, broccoli, chilli *gfo*

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

SECONDI

POLLO ALLA GRIGLIA 36
1/2 deboned free-range chicken, chimichurri, garlic & rosemary velouté, rainbow glazed carrots *gf*

LAMB SHOULDER 42
Slow-braised lamb shoulder, balsamic glaze, honey & mint sauce *gf*

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

CONTORNI

ROASTED POTATOES 15
Chat potatoes, rosemary & lemon salt, parsley *vg gf*

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

INSALATA MISTA 16
Cos, witlof & rocket salad, mustard dressing, grated Parmigiano *gf v*

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