



CRUDO

Raw

OSTRICHE

Sydney Rock or Pacific Oysters^a
Half dozen 48 | Dozen 92
Freshly shucked with Pinot grigio vinegar,
shallots, black pepper dressing
Add 2g caviar 13 ea

ARS ITALICA OSCIETRA CAVIAR

10g 80 | 25g 160 | 50g 315
Caviar, crostini, mascarpone, chives, egg

CAPELANTE | 39

Scallops, citrus dressing, finger lime
Three pieces

DENTICE | 36

Wild caught pink snapper,^a
mandarin dressing, sea grapes

TAGLIATELLE DI SEPPIA | 36

Cuttlefish,^a steamed and finely sliced,
finger lime, fennel pollen, ocean trout roe

TONNO | 39

Yellowfin Tuna,^a spicy Amalfi lemon, lemon zest

GAMBERI | 36

WA red deep sea prawns,^a buttermilk,
Yarra Valley smoked salmon roe



SEAFOOD PLATTER | 89

2 Oysters – 1 Scallop

Dentice - Tagliatelle di seppia - Tonno - Gamberi

ANTIPASTO

Entrée

Traditional focaccia, extra virgin olive oil, aged balsamic 5 ea

MOZZARELLA | 34

Buffalo mozzarella, macadamia cream, roasted
heirloom cherry tomatoes, preserved lemon

TONNATO | 38



White rocks veal tonnato, veal glaze,
Albacore tuna mayonnaise, caper leaves



PARMIGIANA DI MELANZANE | 39

Eggplant parmigiana, San Marzano tomato,
aged Parmigiano Reggiano cream, basil

Served tableside

CARPACCIO | 37

Stone axe marble score 9+ beef carpaccio, mushrooms,
truffle mayonnaise, rocket, Piedmont hazelnut



Signature Dishes

Seafood origins: (a) Australia, (i) Import, (m) Mixed

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.

A 15% surcharge applies on all Public Holidays.

An additional service fee of 10% applies to bookings of 10 people or more.

DALLA GRIGLIA

From the Josper wood oven



PESCE DEL GIORNO | MP
Whole fish of the day,^a
Mugnaia^a of ocean trout roe,
preserved lemon, chives

MERLUZZO ALLA CACCIATORA | 59
Aquna Farm Murray cod,^a black olives,
capers, semi-dried tomatoes, elk

ARAGOSTELLA ALLA CATALANA | 74
Live WA Black marron,^a Catalana dressing,
cherry tomato, celery, basil, pickled onion

FILETTO DI MANZO | 65
O'Connor Superior Black Angus
eye fillet, marble score 4, herbs 200g

COSTATA | 195
Lockyer Valley Wagyu rib eye steak,
marble score 5+ 650g

BISTECCA FIORENTINA | 350
Stone Axe full blood Wagyu
T Bone Steak, marble score 9+ 1kg

PASTA

Homemade Pasta



TROFIE AL PESTO | 42
Pesto of basil, Parmigiano Reggiano, pecorino,
macadamia nuts, pine nuts

Made tableside

SPAGHETTI CON ARAGOSTA
Half lobster 185 | Whole lobster 370
Egg spaghetti, live NSW Eastern Rock lobster,^a
marinated tomato sauce, heirloom cherry tomato, basil

LINGUINE AGLI SCAMPI | 79
Linguine, West Australian extra large scampi,^a
zucchini, lemon, dill



RISOTTO ALLA MILANESE | 57
Aged carnaroli risotto, saffron, braised veal ossobuco,
bone marrow, parsley, Amalfi lemon gremolata
Please allow 20 minutes

AGNOLOTTI ALL'ANATRA | 49
Agnolotti filled with duck and foie gras,
aged Parmigiano Reggiano, herbs

SECONDI

Mains

CERNIA | 72
Line caught coral trout fillet,^a
capsicum purée, parsley, hazelnut

QUAGLIA AL LIMONE | 59
NSW Jumbo quails, pasture raised, deboned
and glazed, lemon, fennel pollen

SCOTTADITO D'AGNELLO | 59
Gundagai Lamb cutlets marble score 5+,
mint salsa verde, lamb jus



COTOLETTA MILANESE | 96
Veal cutlet, grissini crumb, semi-dried
cherry tomatoes, rosemary, lemon. 500g

CONTORNI

Sides

INSALATA MISTA | 18
Butter leaf salad, chardonnay vinaigrette, shallots, dill

RUCOLA | 18
Rocket salad, Parmigiano Reggiano, balsamic

PATATINE FRITTE | 17
Chips

PATATE ARROSTO | 18
Roasted royal blue potatoes, rosemary

BROCCOLINI | 18
Charcoal grilled broccolini, fava bean purée, macadamia