

## CICCHETTI

### CAVIAR

*all tins served with blini, creme fraiche & chives*

<u>ARS ITALICA</u>		<u>BLACK OSCIETRA</u>	
bump	25	bump	20
10g tin	99	10g tin	89
30g tin	250	30g tin	200

BLINI AL CAVIALE black oscietra caviar, 19 ea  
crème fraîche, chives, buckwheat blini *gf*

PANE campana rolls (2), pepe saya 7.50  
cultured butter *gfo*

OLIVES mixed marinated olives *gf, v* 12

### SYDNEY ROCK OYSTERS

natural, raspberry prosecco vinaigrette *gf* 6 ea  
gin, lime, ginger, cucumber, chilli *gf* 8 ea  
caviar, creme fraiche, chives *gf* 19 ea

## ANTIPASTI

SCALLOPS (3) Japanese Hokkaido, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf* 36

BURRATA tomato gel, pistachio crumb, roasted golden & red beetroot, grapefruit, vincotto, basil oil *gfo, v* 34

CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf* 34

QUAGLIA deboned quail, apricot, pancetta, limoncello jus, carrot creme, cavolo nero, vincotto 36

PESCE CRUDO hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf* 35

GAMBERI chargrilled qld jumbo prawns, salmorglio *gf* 46

## PASTA

LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto 76

FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust 52

SPAGHETTI NERO squid ink spaghetti, kings prawns, calamari, nduja, tomato mussel veloute, prawn oil, bottarga crumbs 58

MEZZE MANICHE RAGU wagyu beef cheek ragu, slowly cooked with celery, onion & marsala, parmesan fondue 48

RISOTTO CON SALSICCIA pork & fennel sausage risotto, pumpkin puree, peas, sauteed mushroom, sage, fresh burrata mozzarella, parmesan tuille *vo* 49

GNOCCHI pumpkin gnocchi, burnt butter, wild mixed mushrooms, gorgonzola fondue, roasted walnuts *v, vegan option* 46

*Gluten Free Pasta Available*

## MAINS

PESCE fish of the day	MP
AGNELLO herb crusted lamb backstrap served medium rare, potato & parmesan millefoglie, roasted golden & red beetroot, pea sauce, red wine jus <i>gfo</i>	58
ANATRA rolled duck maryland filled with pancetta, apricot & orange zest, cavolo rosso agrodolce, duck orange jus, caramelised baby dutch carrots	58
GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp <i>gf</i>	52
MEDALLION MBS4+ 220g Riverine beef tenderloin medium rare, root vegetable millefogile, truffle paste, shaved grana padano, grape & barolo jus <i>gfo</i>	65
RIB-EYE MBS3+ 400g, Australian Angus, 200 day grain-fed, cherry-truss tomatoes, salsa verde <i>gf</i>	85
BISTECCA FOR TWO chefs cut <i>gf</i>	MP

## SIDES

BROCCOLINI charred, pecorino, salsa verde <i>gf, v</i>	16	CAVOLO NERO tuscan cabbage, pancetta, garlic, onion <i>gf</i>	16
ROAST POTATOES garlic, sea salt <i>gf, v</i>	16	MIXED LEAF extra virgin olive oil, aged balsamic <i>gf, v</i>	16
ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto <i>gf, v</i>	18	FRIES shoestring cut, truffle infused aioli <i>gf, v</i>	14

### SIGNATURE MENU \$129PP designed to share for 2 to 8 guests

PANE E OLIVE campana rolls with pepe saya cultured butter, mixed olives *gfo, v*  
{+} \$16 Sydney Rock Oysters (3p) natural, raspberry prosecco vinaigrette

PESCE CRUDO hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf*

SCALLOPS Japanese Hokkadio, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf*

FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust

SCOTCH FILLET MBS3+, Australian Angus, 200 day grain-fed, salsa verde, truss cherry tomato *gf*  
*served with mixed leaf & roast potatoes*

TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit  
{+\$10pp} - upgrade to cheeseboard with 4 selections of cheese & accompaniments

## DOLCE

DELIZIA AL MIELE honey sponge, butterscotch honey, chantilly cream, mango rose petals, bee pollen, sour cream gelato	22
CROSTATA DI PERE pear tart, toasted white chocolate chips, caramel ganache, compressed pears, pistacchio sorbet <i>gf</i>	22
SEMIFREDDO peanut butter semifreddo, almond praline centre, blackberry coulis, four chocolate tuille <i>gf</i>	22
TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit	22
TORTA olive oil cake, lemon syrup, vegan cream, seasonal berries <i>df, vegan</i>	22
AFFOGATO vanilla gelato, espresso, choice of liqueur (Frangelico or Baileys) <i>gf</i>	19

## FORMAGGI

CHEESE PLATTER selection of 4 cheese served with crackers and accompaniments	44
--	----

## DESSERT COCKTAILS

ANTICA'S ESPRESSO MARTINI house made vanilla infused vodka, kahlua, espresso coffee	25
SORBETTO crema di limoncello, lemon juice, pineapple	25
BUTTERSCOTCH MARTINI butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	25

# VEGETARIAN & VEGAN MENU

## CICCHETTI

OLIVES mixed <i>gf</i>	12
PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50

## ANTIPASTI

BURRATA tomato gel, pistachio crumb, roasted golden & red beetroot, grapefruit, vincotto, basil oil <i>gfo, v</i>	34
PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue <i>gf, vegan option</i>	29

## PASTA

RISOTTO pumpkin & pea risotto, sauteed mushroom, sage, fresh burrata mozzarella, parmesan tuille <i>vegan option</i>	44
LINGUINE POMODORINI cherry tomato sugo, garlic, fresh basil & stracciatella	38
GNOCCHI pumpkin gnocchi, burnt butter, wild mixed mushrooms, gorgonzola fondue, roasted walnuts <i>vegan option</i>	46