

CICCHETTI

CAVIAR

all tins served with blini, creme fraiche & chives

| <u>ARS ITALICA OSCIETRA</u> | | <u>BLACK OSCIETRA</u> | |
|-----------------------------|-----|-----------------------|-----|
| bump | 23 | bump | 20 |
| 10g tin | 95 | 10g tin | 89 |
| 30g tin | 220 | 30g tin | 200 |

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

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

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) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf* 36

CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf* 36

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

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

PASTA

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

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

LINGUINE ARAGOSTA W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto 85

RISOTTO CON SALSICCIA pork & fennel sausage risotto, pumpkin puree, peas, sauteed mushroom, sage, fresh burrata mozzarella, parmesan tuille *vo* 46

Gluten Free Pasta Available

SECONDI

PESCE DEL GIORNO fish of the day MP

COSTOLETTA D'AGNELLO pistacchio crusted lamb cutlets, vegetable stack of zucchini and eggplant, truss tomato, chianti wine reduction, smoked eggplant puree 58

ANATRA rolled duck maryland filled with pancetta, apricot & orange zest, cavolo rosso agrodolce, duck orange jus, caramelised baby dutch carrots 65

RIB-EYE MBS3+ 400g, Australian Angus, 200 day grain-fed, cherry-truss tomatoes, salsa verde *gf* 85

BISTECCA FOR TWO chefs cut *gf* MP

SIDES

BROCCOLINI charred, pecorino, salsa verde 16

ROAST POTATOES garlic, sea salt 16

ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto 18

CAVOLO NERO tuscan cabbage, pancetta, garlic, onion 16

MIXED LEAF extra virgin olive oil, aged balsamic 16

FRIES shoestring cut, truffle infused aioli 14

ROMA A TAVOLA | ENTRÉE & MAIN \$69

Choice of Entrée & Main | All items are available to be ordered à la carte

For the month of June, our two-course menu celebrates the trattorias of Rome – generous, rustic and full of flavour. Built around pecorino romano, guanciale, tomato sugo, black pepper and slow-cooked classics, it brings the soul of the Eternal City to the table.

ENTRÉE

| | |
|--|----|
| POLPETTE ALLA ROMANA pork and veal meatballs braised in a rich tomato sugo, shaved pecorino romano | 32 |
| MUSSELLS Spring Bay black mussels, white wine, garlic, chilli, parsley | 32 |
| ZUCCHINI FLOWERS (3) filled with fior di latte mozzarella & anchovy, tomato fondue | 34 |

MAIN

| | |
|---|----|
| BUCCATINI AMATRICIANA guanciale, pecorino romano, black pepper, tomato sugo | 46 |
| VITELLO SALTIMBOCCA veal, prosciutto, sage, white wine butter sauce, parsley potatoes, broccolini | 54 |
| SPAGHETTI CARBONARA guanciale, egg, pecorino, black pepper | 44 |
| BRACIOLE DI MAIALE pan seared pork tenderloin wrapped in pancetta, pomegranate, artichoke, potato milefogile & marsala wine reduction | 55 |
| CODA ALLA VACCINARA slow cooked ox tail in a tomato sugo with carrots, celery, white wine, tomato, chilli & nutmeg, mashed potato | 52 |

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 Canadian Clearwater, 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

Two Course Special available Monday - Friday evenings only | Only available for Items under Entrée & Mains - no other menu items included
Priced per person and must be ordered by the entire table | Not available with other offers, public holidays or special event nights | Menu subject to availability | Available for up to 8 people | 10% service charge applies for groups of 7+ | 1.2% card charge applies