

CICCHETTI

CAVIAR (I)

all tins served with blini, creme fraiche & chives

<u>ARS OSCIETA ITALICA</u>		<u>ANNA DUTCH SIBERIAN</u>	
bump	23	bump	20
10g tin	95	10g tin	89
30g tin	220	30g tin	200

BLINI AL CAVIALE (I) Anna Dutch caviar, 19 ea
crème fraîche, chives, buckwheat blini *gf*

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

OLIVES mixed marinated olives *gf, v* 12

SYDNEY ROCK OYSTERS (A)
natural, raspberry prosecco vinaigrette *gf* 6 ea
gin, lime, ginger, cucumber, chilli *gf* 8 ea
caviar, creme fraiche, chives *gf* 19 ea

ANTIPASTI

SCALLOPS (I) Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse, nduja oil 36
(3) *gf*

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

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

PASTA

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

RISOTTO DI MARE (M) prawns, calamari, clams, saffron prawn butter bisque, citrus almond pesto 55

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

Gluten Free Pasta Available

SECONDI

PESCE DEL GIORNO fish of the day MP

AGNELLO almond crusted lamb backstrap served medium rare, chianti reduction, grilled zucchini, 58
smoked eggplant gel, confit cherry tomato *gfo*

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 18
beetroot, parmesan, lemon dressing, vincotto

CAVOLO NERO tuscan cabbage, 16
pancetta, garlic, onion

MIXED LEAF extra virgin olive oil, aged 16
balsamic

FRIES shoestring cut, truffle infused aioli 14

TUSCANY A TAVOLA | ENTRÉE & MAIN \$69

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

Our two-course menu celebrates the cuisine of Tuscany – a region renowned for its rustic flavours, quality produce, wild game, pecorino and time-honoured Italian traditions. This menu brings the warmth and heritage of Tuscany to the table.

ENTRÉE

BURRATA rockmelon gel, crispy prosciutto, aged balsamic pearls, fennel, basil oil <i>gf</i>	34
ZUCCHINI FLOWERS (3) filled with ricotta, pecorino & lemon zest, tomato fondue, grated parmesan	34
TORTELLINI filled with prosciutto & pecorino, burnt butter & sage, cheese fondue, green peas, basil oil	34
ARAGOSTA GRATINATA (A) W.A Rock Lobster, beschamel, parsley, chive & lemon zest crumb + \$25 supplement	59

MAIN

MEZZE MANICHE RAGU wild boar ragu with celery, carrot, pecorino fondue, basil mint oil	46
VITELLO SALTIMBOCCA veal, prosciutto, sage, white wine butter sugo, broccolini & parsley potatoes	54
FILLETO DI MAIALE pork tenderloin wrapped in pancetta, artichoke, marsala reduction, cavolo nero <i>gf</i>	52
ANATRA 250g smoked confit duck leg, orange duck jus, cavolo rosso agrodolce, dutch carrots <i>gf</i>	52
TAGLIATA DI MANZO Australian Angus scotch fillet MBS3+, 200 day grain-fed, rocket, roasted cherry tomato, grana padano, aged balsamic vinegar <i>gf</i> + \$25 supplement	85

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 (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf*

SCALLOPS (I) Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse, nduja oil *gf*

FAGOTTINI DI GAMBERI (A) 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
Seafood Legend A = Australian | I = Imported | M = Mixed

DOLCE

BONET Piemontese dark chocolate pudding, rum, dark caramel, amaretti crumb, grilled orange & candied orange peel	22
SPICED STICKY DATE PUDDING roasted white chocolate crumb, milk skin, jersey milk ice cream & dark butterscotch	22
MERINGA crisp meringue shell, passionfruit pulp, mandarins, mandarin gel, frozen passionfruit curd <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
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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 AL BAROLO carnaroli rice, barolo wine, wild mixed mushroom, walnut & ocelli al barolo fondue <i>gf, vegan option</i>	44
LINGUINE POMODORINI cherry tomato sugo, garlic, fresh basil & stracciatella	38