

CHEF'S MENU

\$79 PER PERSON

ANTIPASTI

ANTIPASTO DI VERDURE – 20

Zucchini frittelle, marinated Mount Zero olives, Frigitello chillis, roasted tomatoes and baked ricotta

MOZZARELLA DI BUFALA E FICHI – 20

Giorgio Linguanti's buffalo mozzarella with fresh black figs, basil, mint and aged balsamic vinegar

SARDE AL FORNO – 22

Wood roasted butterflied sardines stuffed with lemon zest, parsley, pine nuts, tomato, bread crumbs & fennel seeds, with rocket and chilli

SALUMI MISTI – 25

Prosciutto di San Daniele, mortadella & finocchiona with a rosemary farinata

PRIMI

RAVIOLI CON ZUCCA, RICOTTA DI BUFALA E MASCARPONE – 26/38

Handmade pumpkin, buffalo ricotta & mascarpone ravioli with sage butter and Pecorino Toscano

TAGLIOLINI AL GAMBERI – 28/40

Fresh tagliolini with Crystal Bay prawns, tomato, basil, zucchini, lemon and butter

FETTUCCINE AL RAGU DI CERVO – 28/40

Homemade fettuccine with venison, juniper, bay leaves & red wine ragu and Parmigiano Reggiano

RISOTTO CON SPINACI E STRACCIATELLA – 27/39

Spinach risotto with stracciatella, marjoram and 25yo balsamic vinegar (Made to order 25 min)

SECONDI

CACCIUCCO ALLA LIVORNESE – 45

Fish stew from Livorno with flathead, Crystal Bay prawns, mussels, storm clams & cuttlefish with parsley and a bruschetta

ARROSTO DI MAIALE - 40

Rolled & roasted Ravens Creek pork belly with roasted farm eggplant, summer lentils, rocket and salsa d'erbe

COSCIA DI AGNELLO ALLA GRIGLIA – 40

Wood grilled marinated leg of lamb with inzimino di ceci and salsa verde

MANZO AI FERRI – 40

Wood grilled grassfed black Angus tri-tip steak with roasted red & yellow peppers, radicchio and oregano salmoriglio

CONTORNI

INSALATA DI RUCOLA, LIMONE E PARMIGIANO – 12

Farm grown rocket, lemon and parmesan salad

CAROTE E TIMO AL LIMONE AL FORNO - 12

Roasted farm carrots, lemon thyme and ricotta salata

PATATE, ROSMARINO, CIPOLLA E AGLIO AL FORNO – 12

Roasted potatoes with rosemary, onion and garlic

PATATINE FRITTE – 10

Chips

LA CANTINA

