

Take Away

All meals are served with Aleppo Pepper & Garlic Focaccia & Cultured Butter

Two Zucchini Flowers, Ricotta, Lemon Aspen, Chilli Salt \$10

Two Provolone Crocchette, Guanciale, Smoked Almond \$10

Two Black Garlic Tarali, Cantabrian Anchovy \$10

Stracciatella, Heirloom Tomato, Buckwheat Crackers \$24

Snapper Carpaccio, Fennel, Orange, Almond, Pomegranate \$26

Bone Marrow, Nduja, Pizza Fritta, Salsa Verde \$26

Baby Cos, Preserved Lime, Herbs \$9

Casarecce, Garlic, Macadamia, Corn, Kombu \$30

Linguini, Crab, Sea Urchin Butter, Bottarga, Parsley \$34

Squid Ink Mafaldine, Morton Bay Bugs, Calamari, Bisque \$39

Rigatoni alla Zozzona, Pork & Fennel Sausage, Carbonara \$32

Tiramisu della Nonna \$15

Tutto Bene Menu (Feeds two) \$120 + Bottle of Wine = \$160

Tutto Bene (for 2) \$120

All meals are served with Burnt Balsamic Bread & Smoked Shallot Butter

Choose one:

Two Zucchini Flowers, Ricotta, Lemon Aspen, Chilli Salt

Two Provolone Crocchette, Guanciale, Smoked Almond

Two Black Garlic Tarali, Cantabrian Anchovy

Choose two:

Stracciatella, Heirloom Tomato, Buckwheat Crackers

Snapper Carpaccio, Fennel, Orange, Almond, Pomegranate

Bone Marrow, Nduja, Pizza Fritta, Salsa Verde

Baby Cos, Preserved Lime, Herbs

Choose two:

Casarecce, Garlic, Macadamia, Corn, Kombu

Linguini, Crab, Sea Urchin Butter, Bottarga, Parsley

Squid Ink Mafaldine, Morton Bay Bugs, Calamari, Bisque

Rigatoni alla Zozzona, Pork & Fennel Sausage, Carbonara

Choose one:

Tiramisu della Nonna

Drinks

\$40 Bottle of Wine

2019 Zuani "Sassolino" Bianco [**Pinot Grigio**]

2019 Calcinara "Mun" Rosato [**Montepulciano**]

2016 Frontino Montepulciano D'Abruzzo [**Montepulciano**]

Pino's Liquori [500 mls]

\$35 - Limoncello - Pino's famous Lemon Liquor

\$35 - Arancello - Blood Orange Liquor