Take Away

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

Two Zucchini Flowers, Ricotta, Lemon Aspen, Chilli Salt $10
Two Porchetta Crocchette, Guanciale, Smoked Almond$10
Two Black Garlic Tarali, Cantabrian Anchovy $10

Stracciatella, Beetroot, Radicchio, Anise Crostini $24
Kingfish Crudo, Fennel, Mandarin, Capers $26
Bone Marrow, Pork Bolognese, Grilled Sourdough $26
Iceberg Lettuce Salad, Green Goddess Dressing $9

Carnaroli Risotto, Jerusalem Artichoke, Mushroom $30
Tonnarelli, Spanner Crab, Lemon, Kombu $40
Mafaldine, King Prawn, Shellfish Butter, Chilli $36
Cavatelli, Retired Dairy Cow Ragù, Macadamia $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 Porchetta Crocchè, Black Walnut, Apple, Mustard
Two Black Garlic Tarali, Cantabrian Anchovy

Choose two:
Stracciatella, Beetroot, Radicchio, Anise Crostini
Kingfish Crudo, Fennel, Mandarin, Capers
Bone Marrow, Pork Bolognese, Grilled Sourdough
Iceberg Lettuce Salad, Green Goddess Dressing

Choose two:
Carnaroli Risotto, Jerusalem Artichoke, Mushroom
Tonnarelli, Spanner Crab, Lemon, Kombu
Mafaldine, King Prawn, Shellfish Butter, Chilli
Cavatelli, Retired Dairy Cow Ragù, Macadamia

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