Take Away

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

Two Zucchini Flowers, Ricotta, Lemon Aspen, Chilli Salt $10
Two Shiitake Crocchette, Black Walnut, Shallot $10
Two Black Garlic Tarali, Cantabrian Anchovy $10
Two Wagyu Tartare, Guanciale, Almond, Rye Crumpet $18

Stracciatella, Melon, Burnt Honey, Crostini $24
Kingfish Crudo, Nectarine, Brown Butter Vinaigrette $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
Rigatoni, Veal Ragù, Guanciale, Sorrel, 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, Melon, Burnt Honey, Crostini
Kingfish Crudo, Nectarine, Brown Butter Vinaigrette
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
Rigatoni, Veal Ragù, Guanciale, Sorrel, Macadamia

Choose one:
Tiramisu della Nonna

Drinks

$40 Bottle of Wine
2024 Zuani “Sassolino” Bianco [**Pinot Grigio**]
2024 Calcinara “Mun” Rosato [**Montepulciano**]
2024 Ciu Ciu “Bacchus” [**Montepulciano/Sangiovese**]

Pino’s Liquori [500 mls]
$35 - Limoncello - Pino’s famous Lemon Liquor
$35 - Arancello - Blood Orange Liquor