

## ANTIPASTI

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| <b>warm sicilian olives</b>  | 13  |
| <b>local oysters</b> , lemon, shallot vinegar                        | poa |
| <b>fried stuffed olives</b> , feta, vodka sauce                      | 16  |
| <b>focaccia</b> , goat's cheese & walnut whipped butter, vincotto    | 9pp |
| <b>maritozzi brioche buns</b> , parmesan custard, ora king caviar    | 18  |
| <b>stone-baked flatbread</b> , confit garlic butter, chermoula spice | 18  |
| <b>bruschetta</b> , taleggio, artichoke, watercress pesto            | 16  |

## SHARING

|   |    |
|---|----|
| <b>prosciutto</b> , pineapple mostarda, lavosh cracker                          | 19 |
| <b>chilli fried calamari</b> , 'bagna cauda', chilli oil, lemon                 | 26 |
| <b>market fish crudo</b> , blood orange ponzu, 'nduja caramel, spring onion dip | 26 |
| <b>tiger prawns</b> , campari, rhubarb, cashew                                  | 29 |
| <b>stracciatella</b> , peas, whitloof, herb oil, charred sourdough              | 26 |
| <b>grass-fed beef meatballs</b> , blistered tomato, oregano                     | 22 |
| <b>cod and crayfish meatballs</b> , fennel, citrus, chilli, olives, dill        | 29 |
| <b>caesar</b> , cos lettuce, caesar dressing, croutons, pancetta, anchovy       | 21 |

## PIZZA

|   |    |
|---|----|
| <b>clevedon buffalo mozzarella</b> , neapolitan tomato sauce, basil | 25 |
| <b>charred leek</b> , walnut pesto, goat's cheese, truffled honey   | 24 |
| <b>spiced lamb</b> , spinach, espelette chilli, lemon               | 27 |
| <b>prosciutto</b> , rocket, burrata, neapolitan tomato sauce        | 29 |

## PASTA & RISOTTO

|  |       |
|--|-------|
| <b>house-made ricotta filled ravioli</b> , herbs, pecorino             | 26/39 |
| <b>charred broccolini orecchiette</b> , tahini, lemon oil, sumac crumb | 30    |
| <b>crab risotto</b> , preserved lemon, sugar snap peas                 | 36    |
| <b>macaroni</b> , fontina, cheddar, parmesan, truffle, bacon, chilli   | 28/35 |
| <b>spaghetti vongole</b> , littleneck clams, XO sauce, garlic shoots   | 36    |
| <b>wagyu beef rigatoni</b> , buffalo curd, horseradish gremolata       | 43    |

## FISH & MEAT

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|--|-----|
| <b>market fish</b> , heirloom tomato, eggplant ezme, pomegranate, capsicum rouille     | 40  |
| <b>free-range chicken cotoletta</b> , diavola sauce, clevedon buffalo mozzarella       | 38  |
| <b>t-bone steak 'bistecca alla fiorentina'</b> , garlic, rosemary, salsa verde         | 45  |
| <b>grass-fed scotch fillet</b> , leek fondue, smoked green peppercorn jus              | 58  |
| <b>slow-cooked lamb shoulder</b> , green harissa, pistachio, flatbread, <i>for two</i> | 135 |

## FOR THE TABLE / SIDES

|   |    |
|---|----|
| <b>potato fries</b> , truffle, parmesan                   | 14 |
| <b>market green vegetables</b>                            | 16 |
| <b>rocket</b> , strawberry, aged balsamic, ricotta salata | 20 |