

## ASSAGGINI

<b>OSTRICHE</b> Freshly shucked oysters, finger lime mignonette	6.5
<b>FIORI DI ZUCCA</b> Zucchini flower filled with zucchini puree and scamorza	12
<b>SCAMPI</b> Grilled Scampi, bottarga, tomato and chilli oil	25
<b>CROCCHETTE ALLA SORRENTINA</b> Tomato and fior di latte croquette, basil emulsion	7

## PASTA E RISO

<b>SPAGHETTINI ALLE CICALI</b> Spaghettoni, Moreton Bay bugs, lobster bisque, stracciatella sphere	48
<b>PAPPARDELLE AL CONIGLIO</b> Homemade pappardelle, braised rabbit ragu, artichokes and truffle pecorino	44
<b>SCIALATIELLI VONGOLE E FRIARIELLI</b> Scialatielli pasta, clams, friarielli broccoli, white wine, breadcrumbs	39
<b>RAVIOLI ALLA NORMA</b> Ravioli filled with buffalo ricotta, tomato concasse, confit eggplant, basil	38
<b>RISOTTO VERDE</b> Basil risotto, smoked mozzarella, broad beans, yellow cherry tomato coulis	36

## CONTORNI

<b>PATATE</b> Hand cut chips, truffle and parmesan	15
<b>INSALATA CAROLINA</b> Butter lettuce, apple, balsamic	16
<b>VERDURE DI STAGIONE</b> Seasonal vegetables	18

## ANTIPASTI

<b>SFOGLIATELLA AI POMODORI</b> Puff pastry and heirloom tomato tart, whipped stracchino cheese	28
<b>BURRATA 'NDUJA'</b> Fresh burrata, spicy spreadable salami, basil oil, toasted sourdough	33
<b>CALAMARI FRITTI</b> Fried calamari rings, radicchio leaf, balsamic mayo	32
<b>VITELLO TONNATO</b> Veal girello, tuna tartare, anchovy aioli, capers	30
<b>SALUMI DELLA CASA</b> Chefs selection of salumi (150g), Served with gnocco fritto, giardiniera	29

## SECONDI

<b>BARRAMUNDI IN CROSTA</b> Barramundi cooked in a saffron and lemon crust, watercress, fennel and grape salad	52
<b>TAGLIATA DI MANZO</b> 300g Grass-fed scotch fillet, shimeji, king brown, porcini jus	58
<b>PETTO D'ANATRA</b> Crispy duck breast, Amaro del Capo sauce, glazed carrots, sour pear puree, orange	49
<b>POLLO MARINATO</b> Buttermilk marinated half chicken, shaved asparagus salad, almond flakes	42
<b>FIorentINA</b> Grass fed 1kg T-bone, horseradish mousse	130



Please note, the menu is subject to change due to seasonality and produce availability;  
Inform your waiter if you have any food allergies or dietary requirements.  
Surcharge of 10% applied on Sundays, 15% on public holidays

# DOLCI & FORMAGGI

Dessert & cheese

<b>BOMBA CAROLINA</b>	25
Chocolate & hazelnut bomb	
<b>PANNA COTTA</b>	24
Brown butter panna cotta, salted caramel popcorn, rhubarb gel	
<b>TORTINO ALLA CAROTA</b>	22
Carrot sponge, whipped oat yoghurt, carrot gel, oat crumble	
<b>CAFFE' SPORT</b>	15
Homemade coffee cream with Caffè' Lucano liqueur	
<b>GELATO</b>	6
Ask your waiter about our selection of artisan made ice cream	
<b>FORMAGGIO</b>	18
Hard, soft or blue cheese served with condiments	



# VINI DOLCI & FORTIFICATI

Dessert & fortified wines

<b>ELIO PERRONE</b>	16
Moscato d'Asti	
<b>BRAIDA</b>	16
Brachetto d'Acqui	
<b>FONDO ANTICO 'BACCADORO'</b>	19
Passito Terre Siciliane	
<b>YALUMBA</b>	12
Antique Muscat	
<b>LUSTAU PEDRO XIMENEZ</b>	15
'San Emilio' Sherry	
<b>PENFOLD'S GRANDFATHER</b>	20
Port	

# AMARI & DIGESTIVI

Recommended digestives

<b>AMARO MONTENEGRO</b>	12
Traditional orange-vanilla amaro from Bologna	
<b>AMARO DEL CAPO</b>	12
A mix of 29 herbs, flowers, fruits and roots	
<b>AMARO JEFFERSON</b>	16
Awarded Best liqueur in the world 2018	
<b>AMARO LUCANO</b>	12
Sweet amaro with a bit of earthy bitterness	
<b>FERNET BRANCA</b>	14
Intense and bitter herbal taste	
<b>MIRTO SILVIO CARTA</b>	16
Myrtle berries Sardinian liqueur	