



ASSAGGINI

Freshly Shucked Oysters, Champagne (1/2 dz) \$6 each
Mignonette

**Add Avruga Caviar on each oyster \$4*

Wood Fired Schiacciata, Whipped Cow Ricotta, Sicilian Pesto \$23

ANTIPASTI

Burrata Panzanella, Heirloom Cherry Tomato, Cucumber, Gazpacho, Croutons \$32

Polipo Alla Brace - Charred Octopus, Friarielli, N'duja Crumb, Salsa Verde \$33

Beef Carpaccio, Truffle Pecorino, Paprika Mayo, Walnuts, Arugula Leaf \$32

PASTA

Spicy Vodka Rigatoni \$35

Busiate Pork Fennel Sausage, Saffron, Zucchini & Mint Purée, Black Truffle Pecorino \$37

Spaghetti All' Aragosta - Beetroot Spaghetti, Bisque, Lobster, Herb Breadcrumb \$43

DESSERT

Rocher Hazelnut Chocolate Soil, Raspberry Sorbet \$18

Tiramisú \$16

Waffle Basket Gelati or Sorbet Trio \$15

PIZZA

BUFALINA – Buffalo Mozzarella, Fresh Basil, San Marzano Tomato \$28

DIAVOLA – Fior di Latte, San Marzano Tomato, Hot Salami, Black Olives \$28

AMALFI – Zucchini Purée, Sun-dried Tomato, Prawns, Stracciatella, Lemon Zest \$33

PIZZA CRAB - Fior Di Latte, Mozzarella, Pink Cauliflower, Semi-Dried Tomato, Bottarga \$35

SECONDI

Hapuka Fillet, Parsnip Purée, English Spinach, Basil Infusion \$47

Eggplant Parmigiana, Oven Baked \$44

200gm Wagyu Steak MBS9+, Mushrooms, Tarragon Jus \$65

CONTORNI

Radicchio Salad, Fresh Fennel, Grapefruit Segment, Dill, Vinaigrette \$16

Green Beans, Chilli, Garlic, Hazelnuts \$15

Shoestring Fries \$13

VALENTINE'S COCKTAIL

Hibiscus-infused Casamigos, Raspberry Liqueur, Lime Juice, Berries Foam \$25

WE RECOMMEND DISHES ARE BEST SHARED

All Credit Card Transactions will incur % Credit Card fee | Sundays and tables of 8 or more attract a 10% service charge | Public Holidays attract a 15% surcharge