

Entree

AFFETATI MISTI	22.50
Prosciutto San Daniele & Artisan Salumi	
MOZZARELLA DI BUFFALA	24.50
Air Freighted Italian Mozzarella di Bufala and Heirloom Tomatoes	
TUNA CRUDO	24.50
Yellow Fin Tuna, Shoyu, Mustard Seeds & Shiso Herbs	
ASPARAGUS '62'	22.50
New Season Asparagus, Prosciutto San Daniele with 62° Egg	

Pasta

RAVIOLI 'LUNE'	entrée 21.00	main 35.00
Caramelised Pumpkin & Persian Feta Ravioli, Sage & Crushed Amaretti		
BAMBINI SPAGHETTINI	entree 25.00	main 36.00
Cracked Pepper Spaghettoni with a Sauté of Yamba Prawns, Chilli, Garlic		
PAPPARDELLE	entree 22.00	main 33.00
Confit Duck, Porcini, & Fennel		

Main

PESCE AL FORNO	38.00
Whole Roasted Fish – Samoriglio Style or Browned Butter & Toasted Almonds	
PINK SNAPPER	36.00
Pink Snapper Fillet with a Sofrito of Zucchini Flowers and Saffron	
ROASTED SPATCHCOCK	36.00
Roasted Spatchcock, Sweet Corn, Organic Faro, Chanterelles, Foie Gras Emulsion	
CAPE GRIM SIRLOIN	38.00
Chargrilled Porcini Rubbed Sirloin, Roasted Bone Marrow & Cavolo Nero (36 month Grass Fed Angus Beef Sirloin from Cape Grim Tasmania)	
COTELETTA MILANESE	37.00
Parmesan and Sage crumbed Veal Cutlet - Parsley Sauce	

On the Side 9.50

*Green Beans — Sicilian Lemon Oil *Fries *Mashed Potato

*Darling Mills Farm Salad Leaves *Fennel & Blood Orange Salad

Panifico Giglio Crusty Bread Rolls 1.00