

ASSAGINI

Oyster, Red Wine Vinaigrette, Shallot 6.5ea
Mt Zero Olives, Rosemary, Garlic 15.5
Crostinini, Fegatini di Pollo, Pancetta, Marsala, Sage 18

Frico, Montasio Fritto, Potato, Onion, Rosemary 22
Scallop, Brioche, Herb Crust 12.5ea
Oscietra Caviar, Soldiers, Mascarpone, Chives 190

ANTIPASTO

Salumi
Wild Boar Salami,
Gardiniera 30
Straciatella
Hazelnut, Radicchio, Lardo,
Musto Cotto 28.5

Carpaccio di Pesce Spada
Swordfish, Colatura,
Capers, Gremolata 32
Fegato d'Anatra
Duck Liver Parfait, Onion,
Pane Carasau 30

Crespelle alla Fiorentina
Crepe, Spinach,
Ricotta, Tomato 30
Cervelle
Lamb Brains, Spinach, Pine Nuts,
Brown Butter 28

PASTA

Pappardelle di Castagne
Chestnut Flour Pasta,
Funghi, Thyme 36
Testaroli di Pontremoli
Tuscan Pasta, Basil,
Parmigiano 32

Tordelli Lucchesi
Beef Tordelli, Spiced Veal Ragù,
Pine Nuts 36.5
Paccheri
Sausage, Cavolo Nero,
Pecorino Toscano 35

Spaghetti Trabaccolara
Mussels, Clams, Calamari,
Prawns, Tomato 42
Pici
Rabbit Ragù, Marjoram,
Green Olive 35

SECONDI

Pesce alla Griglia
Potato, Leek,
Smoked Fennel 48.5
Seppie Stufate
Cuttlefish, Mushroom, Tomato,
Cannellini, Polenta Bianca 48

Anatra
Roast Duck, Polenta,
Turnip, Vin Santo 48.5
Peposo
Veal Shoulder, Tomato,
Red Wine, Parsnip 46

Scaloppine al Limone
Veal, Lemon,
Silverbeet 48.5
Palle del Nonno
Pork Sausages, Fennel,
Red Pepper 48

LE BISTECCHE

Eye Fillet, Union Station 58
O'Connor +3 Scotch Fillet 68
O'Connor Dry Aged Club Steak, 500g 95
Wagyu Striploin 7+, Black Opal 120
La Fiorentina, Union Station, 1kg+ 150
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Chianti Sugo, Bone Marrow, Tomato
Salsa Verde, Herbs, Anchovy
Senape, Mustard
Carabaccia, Red Onion

CONTORNI

Insalata
Radicchio, Cos, Parmigiano, Pancetta 15
Cime Di Rapa
Chilli, Garlic, Pangrattato, Bagna Cauda 16.5
Peperonata
Peppers, Basil, Pecorino Toscano 16.5
Potatoes
Rosemary, Garlic 16.5
Ceci alla Pisana
Chickpeas, Silverbeet, Tomato 16.5

We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens. A 1.65% surcharge applies on all credit cards and a 15% surcharge applies on public holidays.

DOLCI

Gelato

House Gelato, Condiments 22

Tiramisu

Coffee, Pavesini, Mascarpone 22.5

Zuccotto

Chocolate, Pumpkin Sponge, Hazelnut 22

Imbollita di Fichi

Fig, Almond Pastry, Orange Cream Diplomat 20

Torta Pistocchi

Chocolate, Amarena Cherry, Ricotta Gelato 22

Torta di Mela

Tuscan Apple Cake, Cinnamon Gelato 20.5

Formaggio

Selection of Cheese, Pane Carasau 35

BISCOTTI

Panforte

Spices, Chocolate, Dried Fruit 12

Ricciarelli

Almond, Orange 12

Frollini

Shortbread, Rosemary, Salt 12

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