



BRISBANE



PRANZO / LUNCH



SPRING 18

## ANTIPASTI

### PANE

· 7 ·

*Daily baked bread,  
extra virgin olive oil*

### AFFETTATI MISTI

· 19 per person (min 2 people) ·

*Salumi classico, Prosciutto di San Daniele,  
buffalo mozzarella, artichoke, fennel &  
anchovy and butter crostini*

### OLIVE

· 8 ·

*Sicilian, Ligurian*

## PRIMI

### FIORI DI ZUCCA

· 22 ·

*Fried zucchini flowers filled with Mozzarella and anchovies*

### PESCHE

· 24 ·

*Peach, Fior di Latte, basil, tomato*

### FARINATA

· 22 ·

*Grapes, radicchio, Ricotta Salata*

### OSTRICHE

· 32 ·

*Six local rock oysters, Aperol and prosecco sorbet*

### VITELLO TONNATO

· 26 ·

*Thinly sliced rare veal, tuna mayonnaise,  
olives, capers, grilled zucchini*

## PASTA

### RIGATONI

· 32 ·

*'all'amatriciana'  
tomato sugo, chili, guanciale,  
Pecorino Romano DOP*

### GNOCCHI

· 26 / 38 ·

*Pork & fennel sausage,  
parmesan cream,  
black truffle tapenade*

### PAPPARDELLE

· 24 / 36 ·

*braised pork & beef,  
tomato sugo, Parmigiano  
Reggiano DOP*

### LINGUINE

· 31 / 45 ·

*Sand crab,  
chili, garlic,  
chives*

### CACIO E PEPE

· 25 ·

*Spaghetti, 24 month Pecorino  
Romano DOP, black pepper*

### CARBONARA

· 30 ·

*Spaghetti, guanciale, egg,  
Parmigiano Reggiano DOP*

\*\*Please note that splitting the bill over more than two cards incurs a 3% surcharge. 2% of surcharge on American Express



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## SECONDI

### RISOTTO

• 32 •

*Pea, broad beans, zucchini flowers, goat cheese*

### SALTIMBOCCA ALLA ROMANA

• 35 •

*Veal, prosciutto, sage,  
asparagus & lemon*

### TAGLIATA DI MANZO

• 32 •

*100% grass feed sirloin, chicory,  
white cannellini, chili, garlic*

### PESCE

• 36 •

*Market fish with fresh shaved fennel,  
olives, dill mayo*

### BISTECCA

• 95 per kg •

*T-bone to share between two, various sizes  
available. Beef from Cape Grim in north  
western Tasmania, is 100% grass-fed,  
hormone and antibiotic free*

### CICALE DI MARE

• 98 per kg •

*Moreton Bay Bugs, basil pesto cream  
500g minimum*

## CONTORNI

### INSALATA

• 10 •

*Iceberg lettuce, Parmigiano  
Reggiano, bread crumbs*

### FAGIOLINI

• 10 •

*Green beans,  
anchovy dressing*

### PATATE

• 10 •

*Roast potatoes,  
garlic, rosemary*

## DOLCI & FORMAGGI

### CASSOLA

• 17 •

*Ricotta & lemon cheese cake,  
strawberries, amaretti*

### TIRAMISU

• 15 •

*Espresso soaked savoiardi,  
mascarpone, chocolate*

### PANNACOTTA

• 17 •

*Raspberry with olive oil tart  
& meringue*

### TORTINO

• 17 •

*Baked chocolate custard  
with amaretti & caramel*

### FORMAGGI

• 15.50 per person •

*A selection of Italian cheeses, apple, almonds, honey  
(minimum two people)*

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