



BRISBANE



PRANZO / LUNCH



SUMMER 19

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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