

SALUMI

CURED MEATS & SALAMI

50g freshly sliced

Prosciutto San Daniele <i>"Villani" aged for 24 months</i>	\$10	Prosciutto Di Parma <i>"Galloni" aged 30 months</i>	\$10
dolce vita salame al cinghiale <i>wild boar & pork cured with salt and pepper</i>	\$8	dolce vita tartufo <i>pork cured & infused with truffle</i>	\$10
dolce vita toscano piccante <i>mild spice, contains 2.5% chilli</i>	\$7.5	dolce vita bresaola <i>100% grass fed beef</i>	\$9.5
duck salame <i>100% duck leg meat</i>	\$12	capocollo <i>cured pork neck</i>	\$11
Salumi Australia lonza <i>cured in peppercorns and juniper berries</i>	\$9	salsiccia sarda finochietto <i>Sardinian pork sausage, fennel</i>	\$7

PANE E CONDIMENTI

BREAD AND CONDIMENTS

*all bread is made and baked in house with Chef Dario's 5 year old sourdough starter "Florence"
our recipe is altered daily depending on the temperature, humidity levels and Florence's mood;
she's a diva.*

sourdough

*served warm with house-made butter
or olive oil*

\$10

arbequina EVOO + \$3
extra virgin olive oil, punchy & bitter

giovane EVOO
*FINO 2021 blend extra virgin olive oil,
peppery & herbaceous*

frantoio EVOO + \$2
extra virgin olive oil, delicate & fruity

limone EVOO
*lime infused extra virgin olive oil,
fruity & zesty*

FORMAGGI

cheese
50g

FRESH & SOFT

taleggio defend S'Antonio \$10 <i>cow milk, washed orange rind, fruity</i>	triple cream camembert \$7.5 <i>Jersey cow milk, mild & creamy</i>
SWAG ash chèvre \$12.5 <i>goat milk, rolled in ash, smooth</i>	

SEMI-SOFT & FIRM

manchego 12m \$11 <i>sheep, crumbly texture, sharp</i>	asiago \$9 <i>cow, creamy, sweet & clean finish</i>
tete de moine \$15 <i>cow, fine, aromatic, pretty</i>	old amsterdam gouda \$8.5 <i>cow, buttery, nutty flavours</i>
parmigiano reggiano 36m \$15 <i>brown cow milk, D.O.P, bold, powerful, textural</i>	comté 18m \$13 <i>cow, smooth, nutty undertones</i>

BLUE & EXTRAORDINARY

riverine buffalo blue \$14 <i>buffalo, mild, creamy finish</i>	valdeon blue cheese \$8 <i>cow/goat, very intense, bitey</i>
gorgonzola dolce \$7 <i>cow, sweet and mild</i>	truffle pecorino moliternino \$18 <i>sheep, truffle, full flavour, long finish</i>
occelli affienato al miele \$18 <i>sheep, aged under hay, infused with honey</i>	occelli whisky \$18 <i>sheep, rushed with whisky and malted barley</i>
ubriaco prosecco \$12 <i>sheep, "drunken cheese", light & fruity</i>	occelli barolo \$18 <i>cow/sheep, aged in Barolo DOCG wine</i>

COCKTAIL

*"I have taken more out of alcohol than it has taken out of me."
- Winston Churchill*

NEGRONI

<i>Andrea's Negroni</i>	19
<i>Bombay Sapphire Gin, Campari, Carpano Antica Formula</i>	
<i>Lauren's Negroni</i>	20
<i>Four Pillar's Rare Dry Gin, Campari, Carpano Antica Formula</i>	
<i>Nathan's Negroni</i>	24
<i>Hartshorn Sheep's Whey Gin, Campari, Oscar 697 Rosso Vermouth</i>	
<i>Gentleman's Negroni</i>	26
<i>Bombay Sapphire Gin, Barolo Chinato Cocchi, Dopo Teatro Cocchi, Orange Bitters</i>	

SPRITZ

All Spritz come with Cremant de Bourgogne and StrangeLove Soda

<i>Aperol</i>	19
<i>Sbagliato</i>	22
<i>Elderflower</i>	24
<i>Malfy Blood Orange</i>	26

MARGARITA

All Margarita's are shaken with fresh lime juice, and Herradura's Agave Nectar

<i>Classic Margarita</i>	20
<i>Fortaleza Margarita</i>	39
<i>Tommy's Margarita</i>	21
<i>Tommy's Fortaleza</i>	44

HOUSE COCKTAILS

AMARI/APERITIF

<i>Aperitivo Julep</i>	18
<i>Dolin Dry Vermouth, Amaro Averna Siciliano, Creme de Peche, Mint</i>	
<i>Aereo di Carta</i>	23
<i>Amaro Quintessentia Nonino, Aperol, Woodford Reserve Bourbon, Lemon</i>	
<i>Cavalletta</i>	19
<i>Fernet Branca Menta, Massenez Blanca Creme de Cacao, Fresh Cream, Mint</i>	

STIRRED DOWN

<i>Vialo</i>	20
<i>Woodford Reserve Bourbon Infusion, Carpano Antica Formula, Campari, Sicilian Orange</i>	
<i>Regina Gitana</i>	17
<i>Absolut Vodka, D.O.M. Benedictine Sicilian Infusion</i>	
<i>Argento Antico</i>	21
<i>Chilli-Infused Altos Plata Tequila, Herradura Agave Nectar, Ginger Beer, Lime</i>	

SHAKEN

<i>Romagna Crusta</i>	19
<i>Veccha Romagna Aged Brandy, Luxardo Maraschino Liqueur, Cointreau, Lemon, Angostura Bitters</i>	
<i>Penicillina</i>	22
<i>Chivas Regal 12, Sweetened Ginger Juice, Honey Syrup, Lemon, Islay Aged Whisky</i>	
<i>Rhone Sour</i>	20
<i>Maker's Mark Bourbon, Lemon, Sugar, Albumen, Orange Bitters, Cote de Rhone Blend</i>	
<i>Milan Bird</i>	23
<i>Gosling's Black Rum, Campari, Pineapple, Lime, Oregat, Angostura Bitters</i>	

NON-ALCOHOLIC

<i>L'Aranceto</i>	14
<i>Seedlip Grove No. 42, San Pellegrino Aranciata Rossa, Toasted Rice and Lemon Zest Syrup</i>	
<i>Spezia Atomica</i>	13
<i>Seedlip Spice No. 94, Pink Grapefruit Juice, Strawberry</i>	

BEER/CIDER

<i>Balter Captain Sensible Pale Ale 3.5%</i>	10
<i>Balter XPA 5%</i>	12
<i>Birra Moretti Italian Lager 4.6%</i>	11
<i>Young Henry's Cloudy Apple Cider 4.6%</i>	9
<i>James Squire Ginger Beer 4.0%</i>	12
<i>Moo Brew Pilsner 5.0%</i>	12

NON-ALCOHOLIC

<i>StrangeLove Range</i>	5
<i>Light Tonic</i>	
<i>Soda</i>	
<i>Ginger Ale</i>	
<i>Ginger Beer</i>	
<i>Lemonade</i>	
<i>San Pellegrino Chinotto</i>	6
<i>San Pellegrino Aranciata Rossa</i>	6
<i>Coke</i>	5
<i>Coke No Sugar</i>	5
<i>San Pellegrino Sparkling</i>	5pp (Unlimited)

Grappa/Brandy

(30mL)

<i>Sitrano Doppa Grappa di Moscato</i>	15
<i>Pojer & Sandri Trento Traminer Grappa</i>	17
<i>Pojer & Sandri Trento Mele Cotogne Acquavite</i>	18
<i>2001 Faedo Trento Dolomiti Aged Acquavite</i>	24
<i>NV Martell V.S.</i>	12
<i>Vecchia Romagna Etichetta Nera 1820</i>	9

SPIRITS LIST

Vodka

<i>Absolut</i>	10
<i>Grey Goose</i>	12
<i>Hartshorn</i>	17

Gin

<i>Malfy Range</i>	10
<i>Originale</i>	
<i>Limone</i>	
<i>Blood Orange</i>	
<i>Pink Grapefruit</i>	
<i>Bombay Sapphire</i>	11
<i>Tanqueray</i>	11
<i>Four Pillars Range</i>	13
<i>Rare Dry</i>	
<i>Bloody Shiraz 2020</i>	
<i>Olive Leaf</i>	
<i>Hartshorn</i>	20
<i>Hendrick's</i>	13
<i>Herno</i>	12
<i>Herno Sloe</i>	13
<i>Monkey 47 Schwartzchild Sloe</i>	19
<i>Plymouth</i>	11
<i>Roku</i>	11
<i>Giselle</i>	12
<i>Nosferatu</i>	12

Rum

<i>Havana Club Anos 3Yr</i>	10
<i>Havana Club Especial Anejo</i>	10
<i>Ron Zacapa 23 Yr</i>	15
<i>Flor de Cana 12</i>	13
<i>Gosling's Black Seal Rum</i>	12

SPIRITS LIST

Bourbon/Rye

<i>Maker's Mark</i>	10
<i>Jack Daniel's Bourbon</i>	11
<i>Jack Daniel's Rye</i>	11
<i>High West American Prairie Bourbon</i>	15
<i>Woodford Reserve Bourbon</i>	11
<i>Woodford Reserve Rye</i>	12
<i>Gospel Solera Rye</i>	12
<i>Buffalo Trace Bourbon</i>	11

Tequila

<i>Altos Plata</i>	10
<i>Altos Reposado</i>	10
<i>Fortaleza Blanco</i>	19
<i>Fortaleza Reposado</i>	21
<i>Casamigos Blanco</i>	14
<i>Casamigos Reposado</i>	16
<i>Casamigos Anejo</i>	18
<i>Casamigos Mezcal</i>	18
<i>Herradura Anejo</i>	15
<i>Illegal Mezcal</i>	14

Whisk(e)y

<i>Chivas Regal 12Yr</i>	10
<i>Redbreast 12Yr</i>	19
<i>Glenlivet 12Yr</i>	11
<i>Jameson</i>	9
<i>Aerolite Lindsey Islay 10Yr</i>	22
<i>Macallan 12Yr</i>	21
<i>Macallan 2020 Classic Cut</i>	45

SPIRITS LIST

Aperitif/Digestif

(45mL)

<i>Averna Siciliano</i>	11
<i>Amaro del Capo</i>	13
<i>Montenegro</i>	12
<i>Nonino Quintessentia (30mL)</i>	19
<i>Fernet Branca</i>	16
<i>Branca Menta</i>	16
<i>Campari</i>	10
<i>Aperol</i>	9
<i>Cynar</i>	11
<i>Amaro Noveis</i>	10
<i>Frangelico</i>	11
<i>Punt e Mes</i>	10
<i>Jagermeister</i>	11
<i>Villa Massa Limoncello</i>	14
<i>Carpano Antica Formula</i>	14
<i>Barolo Chinato Cocchi</i>	21
<i>Dopo Teatro Cocchi</i>	12
<i>Fattomano Rosso</i>	8
<i>Dolin Rosso</i>	8

SPIRITS LIST

Liqueurs

(45mL)

<i>Massenez Range</i>	13
<i>Litchi</i>	
<i>Mure</i>	
<i>Apricot</i>	
<i>Violette</i>	
<i>White Creme de Cacao</i>	
<i>Pomme Verte</i>	
<i>Cassis</i>	
<i>Creme de Cacao</i>	
<i>Gingembre</i>	
<i>Poire Williams</i>	
<i>Kahlua</i>	9
<i>Disaronno Amaretto</i>	11
<i>De Kuyper Butterscotch</i>	10
<i>De Kuyper Peach</i>	10
<i>Laird's Applejack</i>	16
<i>Pimm's No. 1</i>	10
<i>Barsol Pisco</i>	12
<i>St. Germain Elderflower</i>	13
<i>Luxardo Maraschino</i>	12
<i>D.O.M. Benedictine</i>	15
<i>Licor 43</i>	12
<i>Bailey's</i>	9
<i>Chambord</i>	11
<i>NV La Fee Absinthe</i>	17
<i>Mandarine Napoleon</i>	15
<i>Malibu</i>	12
<i>Chartreuse Yellow (30mL)</i>	13
<i>Rhubi Mistelle</i>	14