

PER COMINCIARE

TO START

Our bread is made and baked in house with Chef Dario's 5 year old sourdough starter "Florence" who was born in Sydney and found her home in Rosmarino Brisbane.

Our recipe is altered daily depending on the temperature, humidity levels and Florence's mood; she's a diva.

sliced sourdough bread	10	kingfish crudo	19
<i>served warm with house-made butter, olive oil or Segreto Sauce dip</i>		<i>cured Hiramasa yellow-tail kingfish S.A with limone extra virgin olive oil</i>	
farinata e prosciutto	14	ocean trout crudo	19
<i>crispy chickpea waffle, stracciatella wrapped in prosciutto, rosemary oil</i>		<i>cured Petuna ocean trout TAS with limone extra virgin olive oil</i>	

TAGLIATI AL MOMENTO

FRESHLY SLICED TO ORDER | CHEESE SERVED WITH CRACKERS & CONDIMENTS

Prosciutto Di Parma	10	manchego 12m	12
<i>"Galloni" aged 30 months</i>		<i>sheep, crumbly texture, sharp</i>	
duck salame	12	occelli barolo	18
<i>100% duck leg meat</i>		<i>cow/sheep, aged in Barolo wine</i>	
dolce vita tartufo	10	comté 18m	14
<i>pork cured & infused with truffle</i>		<i>cow, smooth, nutty undertones</i>	
capocollo	11	truffle pecorino	18
<i>cured pork neck</i>		<i>sheep, truffle, full flavour, long finish</i>	

ANTIPASTI

ENTREE

tartare di manzo	28
<i>beef tartare, pickled cucumber, bottarga, potato & anchovy foam, saffron risotto chip</i>	
non nonnas caprese	25
<i>tomatoes, stracciatella, fior di latte, strawberry jus & basil oil</i>	
panzanella scallop	28
<i>pan seared Japanese scallops, panzanella, cucumber, roasted cherry tomatoes, basil oil</i>	
duck tonnato	28
<i>Maremma roast duck slices, tonnato sauce, caper berries, Fabbri Amarene cherry juice & garlic oil bread crumb</i>	

PASTA

ENTREE SIZE

casarecce al coniglio	27
<i>short pasta twists, wild rabbit ragu, shallot, goat curd, lemon thyme, white wine</i>	
fusilli ai gamberi	29
<i>pasta spirals, Mooloolaba King Prawns, garlic, red chilli, parsley, preserved lemon & guanciale</i>	
culurgiones cacio nduja	25
<i>potato, pecorino cheese & mint Sardinian ravioli, cacio & pepe</i>	
hand-made pappardelle all'anatra	32
<i>roasted Maremma duck ragu, nonna's style pappardelle, 36m Parmigiano Reggiano DOP</i>	

SECONDI MAINS

the wagyu steak	56
<i>9+ marble score tri-tip, served sliced 5-days dry aged in white chocolate, on black bagna cauda, nectarine & pearl onion</i>	
murray cod	52
<i>pan-fried Murray Cod, baccalá mantecato, reduced white wine saffron sauce, pickled beetroots</i>	
anatra	59
<i>7-days dry aged Maremma duck breast, mashed potato, orange sauce, orange segments & amaretti crumble</i>	
crespelle ai funghi	36
<i>savoury crepe, porcini mushrooms, taleggio, parsley oil, porcini crumble</i>	
risotto alle seppie	52
<i>Riserva San Massimo risotto, diced SA cuttlefish, white bisque, stracciatella, bottarga & black squid ink</i>	
agnello e uova	48
<i>slow cooked marinated lamb rump, egg yolk cream, house cured pickles & puffed wild rice</i>	

CONTORNI SIDES

broccolini	13
<i>blanched & pan fried broccolini, seared mortadella, preserved lemon</i>	
insalata grigliata	13
<i>grilled baby gem lettuce, parmigiana crumble, caramelised mozzarella topping, basil oil</i>	
patate	13
<i>crispy triple cooked potatoes, garlic, rosemary oil & anchovies</i>	
anguria	13
<i>diced watermelon, grated salted sheep milk ricotta, pepita, basil leaves</i>	

DEGUSTATION

118pp

wine pairing available
+128pp

bread basket

*NV Bruno Paillard Premiere Cuvee Champagne
125ml*

duck tonnato

*2017 Slavcek Rebula Klasika
100ml*

culurgiones cacio nduja

*2019 Auriel Grignolino
100ml*

crespelle ai funghi

*2018 Pietradolce Contrada Santo Spirito Etna Rosso
100ml*

the wagyu steak

OR

anatra to share

+\$10pp

*2013 La Togata Brunello di Montalcino DOCG
100ml*

macinamisù

*Henriques & Henriques 10 Year Malvasia
60ml*

Please inform your waiter of any dietary requirements or allergies | 15% surcharge applies on Public Holidays

Dolci

desserts, sorbet & gelati made in house

macinamisù

*Chef Dario's childhood
macina mulino bianco,
zabaione, coffee pastry
cream,
meringue, marscapone*

18

pera ubriaca

*poached pear in chenin
blanc, sheep milk yoghurt
& white chocolate
genache, cookie dough
crumble with vanilla fior
di latte icecream*

18

our cheesecake

*deconstructed white
chocolate cheesecake,
rosemary ice cream,
miso sable crumble*

18

gelato

*banana cake
fior di latte
rosemary
coconut sorbet
green apple & basil sorbet*

8 per scoop

Fortified & Sweet Wine

Henriques & Henriques 13
*'Rainwater' 3 year
Tinta Negra Mole, Verdelho*

Paul Kubler 16
*Grand Cru Vendanges Tardives
Pinot Gris*

Schloss Gobelsburg 33
*Eiswein
Gruener Veltliner*

Nika Saporto 14
*'Kakheti, Georgia
Saperavi*

Toro Albala Solera 1922 26
*Montilla-Moriles, Andalucia
Pedro Ximénez*

Henriques & Henriques 19
*'10 years'
Malvasia*

Coffee

sbagliato 18
*scoops of coffee infused fior di latte icecream
with butterscotch liqueur*

affogato 18
*scoops of fior di latte ice cream, shot of
coffee & Frangelico liqueur*

bananagato 18
*scoops of banana cake ice cream,
shot of coffee & butterscotch liqueur*