

FOOD

oyster, pomegranate mignonette & celery oil 7ea
cristal bread, whipped brown butter, corn flakes 12

polenta, tarama, purple oxalis 7ea
olive oil crisp, section 28 'la saracca', dill pickle 8ea
crisp potato, smoked trout pate 9ea
first harvest queen scallop rockefeller style 15ea
abalone cotoletta sandwich, parmesan dipping sauce 22ea

octopus carpaccio, preserved lemon, oyster emulsion 34
pumpkin fritti, walnut, agrodolce, manchego 26
grilled beef tongue, jicama, salted chilli 32

pici XL, cacio e pepe 30
trottole, blue swimmer crab, cime di rapa 40
Champagne risotto 36

grouper, artichoke & truffle sauce, salmon roe 55
grilled pork collar, horseradish, cavolo nero 48

400g mb+4 bone-in sirloin, beef jus & burnt bay leaf oil 75
800g CopperTree Farms dry aged rib eye, beef jus & burnt bay leaf oil 160
creamed spinach, garlic, thyme 14
chippies 14
leafy salad 14

ATTENZIONE!

Card surcharge 1.8% on Visa and Mastercard 2% on Amex

ATTENZIONE! GRAND FEAST

SET MENU 89PP

cristal bread, whipped brown butter, corn flakes

polenta, tarama, purple oxalis
crisp potato, smoked trout pate

pumpkin fritti, walnut, agrodolce, manchego

Champagne risotto

grilled pork collar, horseradish, cavolo nero
chippies & leafy salad

pistacchio tiramisu

add on

oyster, cherry mignonette & celery oil 7ea

octopus carpaccio, preserved lemon, oyster emulsion 34

grilled beef tongue, jicama, salted chilli 32

pici XL, cacio e pepe 30

Substitution Option

400g mb +4 bone in sirloin +30 per dish

Set menu's for solo diners will have a modified selection.

A discretionary service fee of 10% will be applied to tables of 6 or more as a gratuity to the kitchen and floor team.

ATTENZIONE!

ATTENZIONE! WEEKEND LUNCHEON SELECTION

SET MENU 69PP

Bread & Snack

cristal bread, whipped brown butter, corn flakes

olive oil crisp, section 28 'la saracca', dill pickle

Entree

gabagool, grissini

pumpkin fritti, walnut, agrodolce, manchego

Secondi

Champagne risotto

leafy salad

Dolce

pistacchio tiramisu

supplementary selection suggestions

oyster, pickled cherry & celery oil 7ea

crisp potato, smoked trout pate 9ea

abalone cotoletta sandwich, parmesan dipping sauce 22ea

raw snapper dirty martini style 27

pici XL, cacio e pepe 30

400g mb+4 bone-in sirloin 75

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ATTENZIONE!

IL DOLCE... È VITA

apple & cherry terrine,
coconut, cardomom crumble
17

pistacchio tiramisu 22

cheese of the day 24

amaro 13

fernet 14

barolo chinato 22

grappa 20

armagnac 22

the dude abides 23
(it's a White Russian...man)

