

PINCHOS

SAFFRON ARANCINI v	10
fior di latte, arrabbiata tomato fondue, Grana Padano	
POTATO ROSTI VG GA	9
truffle citrus aioli, pickled shallot, Peruvian peppers, smoked salt	
MANCHEGO & DATES GA	11
bacon, chorizo, vin cotto	
ALBACORE TUNA	11
harissa herb crust, confit tuna, lemon caper aioli, focaccia	

HAND CRAFTED PASTA

BUCATINI ARRABIATA VG	19
chilies, garlic, olive oil, fried parsley	
SQUASH RIGATONI v	24
pistachio pesto, roasted garlic, acorn squash, crème fraiche, sage	
SPAGHETTI & MEATBALLS	28
Brant Lake Wagyu meatballs, pomodoro, truffled mushroom ragu, vin blanc, herb ricotta	
FENNEL SAUSAGE A LA FORNO	27
conchiglie, broccolini, arugula, gorgonzola, Cacio e Pepe fondu, parmesan crumb	
SEAFOOD RADIATORI	32
smoked paprika prawns & calamari, Icelandic cod, chili herb crumb, pickled shallot, Calabrian saffron sauce	

ACCESSORIES

FOCACCIA	5
GRILLED BROCCOLINI	7
SAUTEED MUSHROOMS	8
GRILLED CHICKEN	9
WAGYU MEATBALLS	12
CHARDONNAY PRAWNS	12

OTHER BITES

CAESAR SALAD	18
romaine, tuscan kale, roasted garlic dressing, crouton, smoked speck ham, parmesan	
BEET SALAD VG GF	18
candied macadamia, apricots, goat cheese mousse, pickled shallots, rocket, frisee, truffle sherry vinaigrette	
CALAMARI	17
fennel, potato, hazelnut romesco, Calabrian chili crema	
SPICED CAULIFLOWER VG GF	16
roasted, harissa tahini, Turkish apricot, mint gremolata, pistachio	
TUMERIC ROAST CHICKEN GF	37
warm potato & corn salad, roasted carrots, citrus gastrique, spiced yogurt	

PIZZA

MARGHERITA v	19
fresh mozzarella, basil, pomodoro	
EZZO PEPPERONI	22
oregano, tomato sauce, Calabrian chili, smoked mozzarella	
TROPICAL KALANI	22
prosciutto cotto, pineapple, tangy tomato sauce, fresh mozzarella, sage, red onion, hot honey	
PEAR & BRIE v	23
truffle alla panna, gruyere, rosemary, arugula, caramelized onion, mushrooms, truffle honey	
HARISSA CHICKEN BIANCA	23
sundried tomato, roasted garlic, rocket greens, pistachio pesto	

GF gluten free V vegetarian
GA gluten aware VG vegan




LUNCH