

Barolo

SUMMER

ENDIVE & RADICCHIO, CRISPY PANCETTA AND JAMMY EGG, HONEY DIJON VINAIGRETTE, MOUNTAIN OF PECORINO \$26

DUNDRAVE BREAKFAST, PORK SAUSAGE, TWO EGGS SUNNY UP, HASH BROWNS + FRESH GREENS, FOCACCIA \$24

CHEESY EGGS WITH LEEKS AND CHIVES ON CHEESY GARLIC FOCACCIA, HASH BROWNS + FRESH GREENS \$22

PECORINO AND CHIVE OMELET, HASH BROWNS + FRESH GREENS \$20

TAGLIATELLE CACIO E PEPE WITH SOFT POACHED EGG \$21

FRESH CROISSANT BREAKFAST SANDWICH, BACON, CHEESY EGGS & LEMON AIOLI, HASH BROWNS + FRESH GREENS \$24

BRIOCHE FRENCH TOAST, FRESH LEMON, MAPLE SYRUP, POWDERED SUGAR, FRESH BERRIES \$21

WEEKEND BRUNCH

SNACKS

MARINATED MIXED OLIVES, ORANGE ZEST \$8
HOUSE MADE CHIPS, WEEKLY FLAVOURS \$6
+ CAPICOLA, PECORINO & PEPERONCINI \$16
ANCHOVY CROSTINI, LEMON AIOLI, FRESH LEMON \$9
IBERIAN SARDINE CROSTINI, GREMOLATA, PICKLED SHALLOT \$10
CLASSIC PRAWN COCKTAIL, LEMON & FRESH HORSERADISH \$17
MINI MEATBALLS, HEIRLOOM TOMATO JAM, PECORINO + BASIL \$12
CHEESY, GARLICKY FOCACCIA, BURIED IN SHAVED PARM \$12

FOR THE TABLE

BABY ARTICHOKE HEARTS, LEMON BEURRE BLANC & PARM \$18
SHISHITO PEPPERS, PICKLED LEMON + PARM, SABA \$18
POUND OF MANILA CLAMS, FENNEL SAUSAGE AND LEEK, WHITE WINE, LEMON \$32
CHILI GARLIC PRAWNS, WHITE WINE, PARSLEY, FOCACCIA \$24
ALBACORE TUNA CRUDO, PASSIONFRUIT EMULSION, SERRANO PEPPER + RADISH \$30
BEEF CARPACCIO, SHALLOTS & FRIED CAPERS, PEA SHOOTS, LEMON AIOLI, GRANA PADANO \$25
PRESSED MELON AND STRACCIATELLA, WATERMELON LIME VINAIGRETTE, CITRUS + TAJIN \$22
LAMB POPSICLE, PISTACCHIO HERB CRUST \$14/PER CHOP

SALADS

HOUSE CAESER, BABY GEMS, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM \$24
CAPRESE SALAD, HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, CROISSANT CROUTONS \$28
ENDIVE & RADICCHIO, DIJON VINAIGRETTE, CRISPY PANCETTA, PECORINO \$24
GORGONZOLA, WALNUT & PEAR, FRESH GREENS, LEMON VINAIGRETTE \$26

PASTA

RIGATONI ALLA VODKA, STRACCIATELLA, CHILI \$24
LINGUINE ALLA NERANO, CRISPY COURGETTE WHEELS \$22
FETTUCCINE RAGU BIANCO, MINCED BEEF AND PORK, PANCETTA, SOFRITO, PECORINO \$26
FENNEL SAUSAGE AND BROCCOLINI CAVATAPPI, CHILLI \$29
LINGUINE VONGOLE, FRESH MANILA CLAMS, LEEKS & WHITE WINE, LEMON, PARSLEY \$32

ENTREES

SMOKED SABLEFISH, CRISPY POTATO + CONFIT LEEK SALAD, ONION RELISH, BEURRE BLANC \$56
CHICKEN SALTIMBOCCA, PROSCIUTTO + SAGE, LEMON, PAN JUS, ASPARAGUS \$46
AAA 100Z STRIPLOIN, SERVED SLICED MR, BED OF PEPPERCORN SAUCE, FRITES \$64
PARMESAN CRUSTED CHICKEN BREAST, CAESER SALAD, BABY GEMS, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM \$34

SANDWICHES - SERVED WITH HOUSE MADE CHIPS AND FRESH GREENS

BLT, THICK CUT CRISPY BACON, HEIRLOOM TOMATO, SHREDDUCE, CHIVE MAYO ON FRESH BAGUETTE \$26
HOT SOPPRESSATA, STRACCIATELLA, ARUGULA, LEMON AIOLI ON FRESH BAGUETTE \$26
ROASTED EGGPLANT CAPONATA, SIX MINUTE EGG, ARUGULA SPROUTS, PECORINO & PICKLED SHALLOTS ON OPEN FACED BRIOCHE \$24

SIDES

PARM HERB FRIES, LEMON AIOLI \$8
CRISPY POTATO + CONFIT LEEK SALAD, RADISH, DILL, DIJON \$14
BROCCOLINI, WHITE BALSAMIC, SQUEEZED LEMON, PARM \$12