

SNACKS:

HOUSE MADE POTATO CHIPS, WEEKLY FLAVOURS - \$5
MARINATED MIXED OLIVES, CHILI, ORANGE ZEST - \$8
CLASSIC PRAWN COCKTAIL, LOTS OF HORSERADISH - \$16
MORTADELLA, PECORINO, PEPPERONCINI, CROSTINI, HONEY - \$14
CHEESY, GARLICKY FOCACCIA - \$13
ANCHOVY CROSTINI, LEMON AIOLI, FRESH LEMON - \$9
HOUSE CURED GRAVLAX CROSTINI, LEMON AIOLI, DILL - \$9

FOR THE TABLE:

SEARED JÉRUSALEM ARTICHOKES, BEURRE BLANC - \$18
MARINATED BEET CARPACCIO, PISTACCHIO PISTOU & CRUMBLE, GOAT CHEESE, ARUGULA - 19
SHISHITO PEPPERS, BALSAMIC HONEY, SHAVED PARMESAN, MALDON - \$19
BURRATA, GRILLED PEAS, CUCUMBER, CHERRY TOMATO, MINT & BASIL, LEMON ZEST GREMOLATA, FOCACCIA - \$28
LOCAL CLAMS, WHITE WINE, GARLIC + LEEK, CHILI, LEMON, FOCACCIA - \$26
FRITO MISTO, BRANZINO, PRAWNS, SQUID, GREEN BEANS, CRESCENDO PEPPER, CUCUMBER LEMON YOGURT, CALABRIAN CHILI AIOLI - \$26
GARLIC PRAWNS, CHILI, WHITE WINE, PARSLEY, FOCACCIA - \$24
ALBACORE CRUDO, PASSION FRUIT EMULSION, RADISH & SHISHITO - \$24
HOKKAIDO SCALLOP CRUDO, ORANGE & CALABRIAN CHILLI VINAIGRETTE- \$22
BEEF CARPACCIO, SHALLOT, CAPERS, PEA SHOOTS, LEMON AIOLI AND GRAND PADANO - \$24

SALADS:

HOUSE CAESAR, ROMAINE, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM - \$22
ENDIVE & RADICCHIO, DIJON VINAIGRETTE, CRISPY PANCETTA, PECORINO - \$24
CAPRESE SALAD, HEIRLOOM TOMATO, BUFFALO MOZZARELLA, CHIVE OIL, HONEY VINAIGRETTE, SHALLOT - \$26

PASTA:

RIGATONI ALLA VODKA - \$24
FETTUCINE PRIMAVERA, MARKET FRESH VEGETABLES, PARM - \$26
LINGUINI VONGOLE, FRESH LOCAL CLAMS, PRESERVED LEMON, PARSLEY - \$32
PORK RAGÙ TAGLIATELLE, STAR ANISE, BASIL, PECORINO - \$28
FENNEL SAUSAGE AND BROCCOLINI STROZZAPRETI, CHILI - \$29
GREEN PEA AND BURRATA CAPPELLETTI, LEMON BEURRE BLANC, CHIVE OIL, PEA SHOOTS - \$28

MAINS:

MEDITERRANEAN BRANZINO, SAUCE ALMONDINE, GREEN BEANS - \$36
SEAFOOD CIOPPINO, BRANZINO, CLAMS, PRAWNS, SCALLOPS, SPICED SEAFOOD BROTH, FOCACCIA \$44
CHICKEN PICCATA, LEMON WHITE WINE CAPER SAUCE, WILTED RADICCHIO & ARTICHOKE - \$36
SEBASTIAN & CO 10 OZ STRIPLIN, SLICED PERFECT MR, BED OF PEPPERCORN SAUCE - \$58

SIDES:

PARMESAN + HERB FRIES, LEMON AIOLI - \$11
ASPARAGUS, WHITE BALSAMIC, SHAVED PARM - \$14
FRESH GREENS, HOUSE VINAIGRETTE - \$9
TOASTED FOCACCIA, COMPOUND HERB BUTTER - \$8