

THE COZY
Barolo

SNACKS

HOUSE MADE POTATO CHIPS, WEEKLY FLAVOURS \$6

+ SPECK & PECORINO \$16*

MARINATED MIXED OLIVES, ORANGE ZEST \$8

MORTADELLA, PARMIGIANO REGGIANO, PEPPERONCINI, CROSTINI \$12

CHEESY, GARLICKY FOCACCIA \$12

ANCHOVY CROSTINI, LEMON AIOLI, FRESH LEMON \$9

GRAVLAX CROSTINI, LEMON AIOLI, FRESH DILL \$9

MINI MEATBALLS, HEIRLOOM TOMATO JAM, PARMESAN & BASIL \$12

STARTERS

BABY ARTICHOKE HEARTS, HONEY BALSAMIC, PARMESAN \$18

SHISHITO PEPPERS, BALSAMIC REDUCTION, PARM, PRESERVED LEMON \$16

BURRATA - SEASONAL PREPERATION MP

POUND OF MANILA CLAMS, FENNEL SAUSAGE AND LEEK, WHITE WINE, LEMON \$32

CHILLI GARLIC PRAWNS, WHITE WINE, PARSLEY, FOCACCIA \$24

BEEF CARPACCIO, SHALLOT & FRIED CAPERS, PEASHOOTS, LEMON AIOLI, GRANA PADANO \$25

YELLOWFIN TUNA CRUDO, CRIMSON GRAPES, SABA CHILLI CRISP, RADICCHIO, PICKLED FENNEL AND PISTACCHIO \$24

SALADS

HOUSE CAESER, ROMAINE, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM \$22

ENDIVE & RADICCHIO, DIJON VINAIGRETTE, CRISPY PANCETTA, PECORINO \$24

CAPRESE SALAD, HEIRLOOM & CHERRY TOMATOES, BUFFALO MOZZARELLA, CHIVE OIL, CROISSANT CROUTONS \$26

PASTA

TORTIGLIONI ALLA VODKA, STRACCIATELLA \$24

SPAGHETTI ALLA NERANO, CRISPY COURGETTE WHEELS \$22

FENNEL SAUSAGE AND BROCCOLINI STROZAPRETTI, CHILLI 29

GARGANELLI WITH SLOW BRAISED BEEF RAGU \$28

FETTUCINE BOLOGNESE \$26

LINGUINI VONGOLE, FRESH MANILA CLAMS, LEEKS & WHITE WINE, PRESERVED LEMON, PARSLEY \$32

MAINS

MISO SABLEFISH, CANNELINI BEAN, PANCETTA, KALE, LEEKS \$55

SEAFOOD CIOPPINO, ROCKFISH, CLAMS, PRAWNS, SPICED SEAFOOD BROTH, FOCACCIA \$44

CHICKEN PARM, CREAMY POMODORO & PARMESAN CHEESE LUGE, BABY ARUGULA SALAD \$32

AAA STRIPLOIN, SERVED SLICED, BED OF PEPPERCORN SAUCE, FRITES \$58

SIDES

ASPARAGUS, WHITE BALSAMIC, SHAVED PARM \$14

CHARRED BRUSSEL SPROUTS, PANCETTA, PARMESAN \$12

PARM HERB FRIES, LEMON AIOLI \$8