

SNACKS

MIXED OLIVES, HOUSE MARINATED - \$8
MORTADELLA, SHAVED PECORINO, PEPPERONCINI - \$11
ANCHOVIES, LEMON AIOLI, HOUSE MADE CROSTINI, LEMON - \$11
CLASSIC PRAWN COCKTAIL, FRESH HORSE RADISH - \$19

COLD STARTERS

BEEF CARPACCIO, SHALLOT, CAPER, LEMON AIOLI, GRANA PADANO, CROSTINI - \$22
HOKKAIDO SCALLOP CRUDO, CALABRIAN CHILLI VINAIGRETTE - \$23
BURRATA, CHILLED PUTTANESCA, GREMOLATA, FOCACCIA - \$27
CHILLED RARE HANGER STEAK, GREENS, PARMESAN, BALSAMIC REDUCTION, POTATO STRINGS - \$26

HOT STARTERS

GARLIC PRAWNS, CHILLI, WHITE WINE, PARSLEY - \$22
MANILA CLAMS, WHITE WINE, GARLIC & LEEKS, CHILLI, LEMON - \$26
SHISHITO PEPPERS, MALDON, WHITE BALSAMIC HONEY - \$19

SALADS

HOUSE CAESAR, BABY GEMS, FRIED CAPERS, FOCACCIA CROSTINI, PARM - \$20
RADICCHIO, BEETROOT, PEAR, VANILLA, GOAT CHEESE, HOUSE VINAIGRETTE - \$19
HEIRLOOM TOMATO, BUFFALO MOZZARELLA, GARLIC OIL, HONEY VINAIGRETTE, SHALLOT, BLACK PEPPER - \$22

PASTA

LINGUINI VONGOLE, LOCAL CLAMS, PRESERVED LEMON, PARSLEY, CALABRIAN CHILLI - \$32
FETTUCCINE PRIMAVERA, PARMESAN, CHARRED MARKET FRESH VEGGIES - \$26
GREEN PEA RAVIOLI, LEMON POPPY SEED BUTTER SAUCE, PEAS, PEA SHOOTS, GREMOLATA - \$29
SEAFOOD RISOTTO, SHELLFISH BRODO, PARMESAN - \$34
FETTUCCINE AL LIMONE - \$29
FENNEL SAUSAGE AND RAPINI STROZZAPRETI, CHILLI - \$29

MAINS

SEAFOOD CIOPPINO, ARCTIC CHAR, CLAMS, PRAWNS, FOCACCIA, SPICED SEAFOOD BROTH - \$36
BAKED HALF LOBSTER + FRITES, PARSLEY, FRIES, BREADCRUMB - \$75
HANGER STEAK, SLICED ENGLISH WITH PEPPERCORN SAUCE - \$42
ROAST CHICKEN, PAN JUS, PEAS AND CARROTS - \$39
ARCTIC CHAR, SEARED BABY ARTICHOKES, VEGGIE BUTTER SAUCE - \$33

SIDES

CHEESY, GARLICKY FOCACCIA - \$13
PAN GLAZED HEIRLOOM CARROTS - \$14
PARMESAN + HERB FRIES, LEMON AIOLI - \$11
ASPARAGUS, SHAVED PARM, WHITE BALSAMIC - \$15