

## ANTIPASTI

<b>Rosada &amp; Orange Marinated Olives</b>	<b>75</b>
chilli pan gratata	
<b>Harissa, Prawn &amp; Tomato Arancini</b> (3pcs)	<b>100</b>
mozzarella, heirloom tomato napoli, saffron aioli	
<b>Truffled Ricotta Raviolo</b>	<b>110</b>
egg yolk, truffled beurre noisette, crispy sage	
<b>Market Fish Crudo</b> (GF)	<b>120</b>
romesco sauce, lemon oil, pomelo, chervil, dill	
<b>Ortiz Anchovy Toast</b> (2pcs)	<b>165</b>
stracciatella cheese, confit peppers, aromatic olive oil vegetarian option available 55	
<b>Wagyu Beef Tongue</b> (GF)	<b>170</b>
shaved beef tongue, tonnato sauce, popped capers, pickled mustard seeds	
<b>Angus Beef Tartare*</b>	<b>220</b>
gherkin, shallot, dijon, popped capers, cured egg yolk, anchovy cream, focaccia toast	
<b>Angus Beef Carpaccio</b>	<b>320</b>
rocket, dijon mustard, aged balsamic, pecorino cheese	

## INSALATA

<b>Shaved Cabbage &amp; Gorgonzola</b> (GF)	<b>60</b>
gorgonzola dressing, golden sultanas, roasted almond	
<b>Rocket &amp; Parmesan</b> (GF)	<b>140</b>
12 year aged balsamic, extra virgin olive oil, prosciutto crumble vegetarian option available 80	
<b>Burrata &amp; Heirloom Tomato</b> (GF)	<b>150</b>
50g burrata, heirloom tomatoes, basil vinaigrette, purple basil	

## PRIMI

Single | Family

Gluten free pasta available on request add <b>20k single / 60k family</b>	
<b>Spaghetti Carbonara</b>	<b>145   395</b>
guanciale, egg yolk, pecorino	
<b>Linguine alla pesto</b>	<b>150   420</b>
rocket & basil pesto, confit garlic, roasted cashew	
<b>Penne alla vodka</b>	<b>180   510</b>
creamy vodka, chilli & tomato sauce, parmesan add prawn tails	90   250
<b>Orecchiette with Spicy Italian Pork Sausage</b>	<b>195   555</b>
heirloom tomato napoli, fennel chilli salad	
<b>Lasagne Pinwheel &amp; Burrata</b>	<b>235   675</b>
beef ragout, bechamel sauce, heirloom tomato napoli, basil (allow 20 mins)	
<b>Bucatini Cacio e Pepe*</b>	<b>240   690</b>
truffle, black pepper, pecorino cheese	
<b>Pappardelle with Lamb Ragout</b>	<b>250   720</b>
lamb shoulder ragout, purple basil, parmesan cheese	

## FRUTTI DI MARE

<b>Poached Market Fish</b>	<b>200</b>
green peas, beans, & asparagus, soft herbs, lemon chilli butter, pan gratata	
	Small   Large
<b>Zuppa del Pescatore</b>	<b>350   700</b>
mixed seafood soup, saffron, pernod, roasted tomato, sour dough, confit garlic aioli	

## MILANESE

<b>Chicken Breast</b>	<b>190</b>
cannellini bean puttanesca sauce, rocket, parmesan	
<b>400g Beef Topside*</b>	<b>490</b>
truffle paste, sous vide egg, sizzling mushrooms, pecorino	



**BISTECICHE\*** (GF)

Steaks come with choice of butter or sauce

**Wagyu Flank MB7-8 Cararra, AUS, 400g 600****Angus Rib Eye, MB 4-5, Wanderer, AUS, 400g 900****Wagyu Fillet Mignon MB6/7, Fusion, AUS, 300g 1000****BISTECICHE\*** (GF)

Steaks come with choice of butter or sauce

Price Per/100g

**Angus Tomahawk, MB3/4, Wanderer, AUS 140** (approx 1.6KG)**Wagyu T-bone, MB6/7, Carrara, AUS 220** (1KG - 1.4KG)**Wagyu Bistecca Fiorentina, MB6/7, Carrara, AUS 220** (1.3KG - 1.6KG)**Wagyu Chateaubriand MB4/5, Fusion, AUS (LIMITED STOCK) 365** (1KG - 1.2KG)**CONTORNI****Grilled asparagus 75**  
lemon, capers, beurre noisette, parsley**Polenta Fries 90**  
truffle aioli, parmesan cheese**Duck Fat Fries 130**  
confit garlic aioli**Baby Potatoes (GF) 110**  
black truffle butter, potato chips, truffle powder**\* Dish is served table side****SAUCES**Preserved lemon salsa verde  
Confit garlic & rosemary oil  
Truffle jus  
Shallot & shimeji mushroom jus**BUTTERS**Truffle  
Red wine shallot  
Cafe de Paris