

MENU

ANTIPASTI {FIRST COURSE}

SOURDOUGH FOCACCIA \$11
TWO SLICES, HOUSE MADE TABLE CHEESE, OLIVE OIL

BURRATA \$20
COOPERS SHOOT TOMATO, BURRATA, BASIL, BLACK GARLIC

ROMAN FRIED ARTICHOKES \$15
SALSA VERDE, PECORINO ROMANO DOP

KING FISH CRUDO \$19 {sharing size}
CITRUS, WHITE RADISH, CHIVE

FOCKING GOOD TOAST {TOASTED FOCACCIA WITH TOPPINGS - GF AVAILABLE}

SPANNER CRAB \$9PP
SPANNER CRAB, CHIVE, CULTURED CREAM, SALMON ROE

PINOS COPPA \$8PP
GOATS CURD, WHITE ANCHOVIE, CURED MEAT, SALSA VERDE

MUSHROOM \$7PP
LOCAL MUSHROOMS, GARLIC, PECORINO

CHEESE AND ONION \$7PP
BRA DURO CHEESE, PICKLED ONION, BLACK PEPPER

PASTA {HAND MADE PASTA, MADE BY HAND}

SICILIAN AGLIO E OLIO \$21
SPAGHETTI AL TORCHIO {spaghetti hand extruded}
GARLIC, CALABRIAN CHILLI, PARSLEY, ANCHOVIES,
PECORINO ROMANO
PAIRED WITH THICK AS THIEVES NEBBIOLO

SPICED OXTAIL RAGU \$25
PAPPARADELLE {thick flat pasta}
OXTAIL RAGU, CHILLI, VACCHE ROSSA
PAIRED WITH MINISTRY OF CLOUDS MENCIA

KING PRAWN BOLOGNESE \$29
SPAGHETTI AL TORCHIO {long spaghetti}
TOMATO SUGO, PRAWN MINCE, PEPERONCINI,
PANGRATTATO
PAIRED WITH FREDERICK STEVENSON ROSE

SPAGHETTI VONGOLE E BOTTARGA \$30
SPAGHETTI AL TORCHIO {long spaghetti}
VONGOLE, GARLIC, CHILLI, WHITE WINE, BOTTARGRA
PAIRED WITH WHISTLING BUOY CHARDONNAY

ALLA GRICIA \$23
MEZZI MANICHE {half sleeves}
GUANCIALE, PECORINO ROMANO, BLACK PEPPER
PAIRED WITH UNICO ZELO ALLUVIUM FIANO

CACIO E PEPE \$21
TONNARELLI {long pasta}
PECORINO ROMANO, BLACK PEPPER
PAIRED WITH UNICO ZELO ALLUVIUM FIANO

AGNOLOTTI STRACCHINO E SPINACI \$26
{filled pasta}
SPINACH, SOFT CHEESE, BROWN BUTTER
SAGE, HAZELNUT
PAIRED WITH SCORPO PINOT NOIR

GNOCCHI ALLA BOSCAIOLA \$27
{soft dough dumplings}
LOCAL MUSHROOMS, PANCETTA, HERBS, VACCHE ROSSE
PAIRED WITH SCORPO PINOT NOIR

FEELING FANCY?

ADD FRESH MANJIMUP BLACK TRUFFLE TO ANY PASTA \$10

CONTORNI {SIDE}

MISTICANZA \$9
LEAFY GREENS, DILL, CHAMPAGNE VINEGRETTE

BROCCOLINNI \$13
WITH GARLIC, CHILLI, LEMON

INSALATA RUCOLA E PECORINO \$16
ROCKET, PEAR, PECORINO ROMANO, CAB SAV VINAIGRETTE

DOLCE {DESSERT}

TIRAMISU \$14
WITH HAZELNUT, CACAO

VEGAN MENU

ANTIPASTI {FIRST COURSE}

SOURDOUGH FOCACCIA \$11
WITH VEGAN CASHEW CHEESE, OLIVE OIL

ROMAN FRIED ARTICHOKES \$15
SALSA VERDE, VEGAN PECORINO ROMANO DOP

VEGAN TOMATO SALAD \$20
ROASTED COOPERS SHOOT TOMATO, CASHEW CURD,
BASIL, BLACK GARLIC

FOCKING GOOD TOAST {TOASTED FOCACCIA WITH TOPPINGS - GF AVAILABLE}

TOMATO \$7pp
VEGAN CURD, COOPERS SHOOT TOMATO, BASIL,
VINCOTTO

MUSHROOM \$7pp
VEGAN CURD, LOCAL MUSHROOMS, GARLIC, SALSA VERDE

CHEESE & ONION \$7pp
VEGAN CURD, PICKLED ONION, VEGAN PARMESAN, BLACK
PEPPER

PASTA {HAND MADE PASTA, MADE BY HAND}

VEGAN AGLIO E OLIO \$21
PICI {long pasta}
GARLIC, CALABRIAN CHILLI, PARSLEY,
VEGAN MOZZARELLA
PAIRED WITH THICK AS THEIVES NEBBIOLO

VEGAN GENOVESE \$25
GNOCCHI {soft dough dumplings}
BASIL PESTO, GARLIC, VEGAN PARMESAN
PAIRED WITH MINISTRY OF CLOUDS MENCIA

VEGAN CACIO E' PEPE \$23
PICI {long pasta}
CASHEW CREAM, VEGAN PARMESAN, BLACK PEPPER
PAIRED WITH UNICO ZELO ALLUVIUM FIANO

VEGAN QUATTRO FUNGI BOLOGNESE \$28
GNOCCHI {soft dough dumplings}
LOCAL MUSHROOMS, BOLOGNESE STYLE SAUCE, VEGAN
PARMESAN
PAIRED WITH SCORPO PINOT NOIR

FEELING FANCY?

ADD FRESH MANJIMUP BLACK TRUFFLE TO ANY PASTA \$10

CONTORNI {SIDE}

MISTICANZA \$9
LEAFY GREENS, DILL, CHAMPAGNE VINEGRETTE

VEGAN INSALATA RUCOLA E PECORINO \$16
ROCKET, PEAR, VEGAN PECORINO, CAB SAV VINAIGRETTE

BROCCOLINNI \$13
WITH GARLIC, CHILLI, LEMON