

BRISBANE

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DINE-IN MENU

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A LA CARTE

ANTIPASTI

PANE

· 7 ·

*Daily baked bread,
extra virgin olive oil*

AFFETTATI MISTI

· 22 per person (min 2 people) ·

*Salumi classico, Prosciutto di Parma, buffalo
mozzarella, artichoke, fennel &
anchovy and butter crostini*

OLIVE

· 9 ·

*Sicilian, Ligurian
olives*

PRIMI

FIORI DI ZUCCA

· 22 ·

*Fried zucchini flowers filled
with mozzarella & anchovies*

FARINATA

· 24 ·

*Chickpea pancake with rocket, Taleggio,
24 months Pecorino Romano DOP*

INSALATA DI PESCHE

· 25 ·

Peaches, buffalo mozzarella, tomato, basil, witlof & vincotto

OSTRICHE

· 38 ·

Six oysters, white balsamic, shallots

VITELLO TONNATO

· 29 ·

*Thinly sliced rare veal, tuna mayonnaise,
olives, capers, grilled zucchini*

PASTA

BUCATINI

· 34 ·

*'all'amatriciana'
tomato sugo, chili, guanciale,
Pecorino Romano DOP*

GNOCCHI

· 28 / 39 ·

*Pork & fennel sausage,
parmesan cream,
black truffle tapenade*

PAPPARDELLE

· 26 / 38 ·

*braised pork & beef,
tomato sugo, Parmigiano
Reggiano DOP*

TAGLIATELLE

· 39 / 54 ·

*Crab,
chili, garlic,
chives*

CACIO E PEPE

· 28 ·

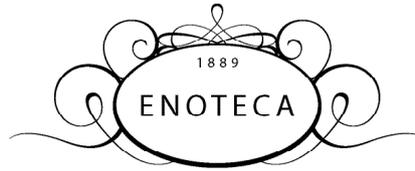
*Spaghetti, 24 month Pecorino
Romano DOP, black pepper*

CARBONARA

· 34 ·

*Spaghetti, guanciale, egg,
Parmigiano Reggiano DOP*

**Please note that during public holidays there is a 15% surcharge. 1.9% AMEX, 1% Visa/Mastercard credit and debit, 0.25% debit.



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A LA CARTE

SECONDI

RISOTTO

· 36 ·

*Carnaroli rice,
zucchini flowers & freshly crumbled
goats cheese*

PESCE

· 52 ·

*Market fish, potatoes, green beans
soft boiled egg, olives & salsa verde*

TAGLIATA

· 56 ·

*300g Striploin from Cape Grim Tasmania,
broadleaf rocket, Parmigiano Reggiano DOP
& 12 year aged balsamic vinegar*

SALTIMBOCCA ALLA ROMANA

· 54 ·

Veal, prosciutto di Parma, sage & vignarola

CICALE DI MARE

· 115 per kg ·

*Moreton Bay Bugs, basil pesto cream &
sundried tomatoes.
500g minimum*

COSTATA

· 66 ·

*450g Grass fed rib eye on the bone,
chicory, cannellini & chili*

BISTECCA

· 125 per kg ·

*T-bone steak from Cape Grim in north
western Tasmania, 100% grass-fed,
hormone and antibiotic free.*

*Served with horseradish mayonnaise,
salsa verde & extra virgin olive oil*

CONTORNI

INSALATA

· 14 ·

*Iceberg lettuce, Parmigiano
Reggiano, bread crumbs*

FAGIOLINI

· 14 ·

*Green beans,
anchovy dressing*

PATATE

· 14 ·

*Roast potatoes,
garlic, rosemary*