



S F I Z I

CAVIAR BUMP 3GRAMS.....	20
OLIVES.....	11
Aleppo chilli, fennel seed, garlic	
PICKLED VEGETABLES.....	13
Caraway, celery seed	
PANE SOFFIATO.....	18
Aniseed seed, oregano	

GRISSINI.....	10
Earl grey, tomato powder, whipped butter	
DATES.....	19
Smoked paprika, gorgonzola, honey, balsamic	
FRIED TRIPE.....	17
Tasmanian mountain pepper, rosemary, aioli	
OYSTERS (1/2 DOZ / 1 DOZ).....	36/72
Tamarind, parsley oil	

A N T I P A S T I

EGGPLANT.....	28
Tandoori masala, stracciatella, soy crumble, basil	
CRUDO.....	32
Green szechuan pepper, lemon, fingerlime	
BEEF TARTARE.....	34
Wattleseed, porcini, burnt onion, buckwheat	

BONE MARROW.....	27
Togarashi, breadcrumb, cocktail onion, chives	
GRILLED OCTOPUS.....	39
Calabrian chilli, nduja, capsicum, samphire, cucumber	
BURRATA.....	29
Sumac, cumin, cinnamon, cime di rapa, almond	

S A L U M I

SALUMI MISTI DI SUA MAESTÀ.....	28
Choice of 3	
Capocollo / pancetta / wild fennel salame / coppa di testa	

WAGYU BRESAOLA.....	23
CULATTA VILLANI.....	21

P R I M I

RAVIOLI DEL PLIN.....	39
Dukkah, asparagus, pecorino, egg yolk	
SAFFRON RISOTTO.....	43
Carnaroli, parmigiano, burnt spring onion	
ZUCCHINI TUBI RIGATI.....	36
Smoked chilli, lemon, ricotta salata	

DUCK RAGU CASERECCE.....	41
Long pepper, white wine, sage, olives	
PRAWN AND CRAB SPAGHETTI CHITARRA.....	44
Anise seed, fresh chilli, crab bisque	
SPAGHETTI CHITARRA, OSCIETRA CAVIAR.....	85
Cinnamon, anchovies, butter	

S E C O N D I

MARKET FISH.....	52
Turmeric, polenta, tomato, mussel	

SPATCHCOCK ALLA DIAVOLA.....	48
Mexican blend, grilled lemon	

FROM THE GRILL

PRAWNS.....	58
Soy, lemon, capers	
LAMB SADDLE.....	67
Salmoriglio	

SCOTCH FILLET 300G.....	72
TENDERLOIN 180G.....	68
RIB EYE 600G.....	150
MAYURA, RIB EYE MP.....	MP

CONDIMENTI

Salsa verde / red wine jus / mustard sauce

C O N T O R N I

FRESH SALAD.....	18
FENNEL & RADICCHIO SALAD.....	18
Green pepper, orange, sunflower seed	
CHARRED ARTICHOKE.....	18
Ras el hanout, parsley	
GRILLED BROCCOLINI.....	18
Za'atar, pecorino	

ROASTED TOMATO.....	18
Ginger, balsamic	
ROASTED POTATO.....	18
All spice, garlic	
MASHED POTATO.....	18
Nutmeg, white pepper, clove	

D O L C E

TIRAMISU.....	20
Tonka bean, brandy, mascarpone, coffee	
PANNA COTTA.....	19
Vanilla bean, lemon leaf, grapefruit, spumante	

FRANGIPANE TART.....	21
Sansho pepper, seasonal fruit, fresh cream	
TRIO OF GELATI.....	18
Selection of fruit, nut and milk	

SPEZIA