



S F I Z I

CAVIAR BUMP	20
Sturia Oscietra Caviar	
OLIVES	11
Aleppo chilli, fennel seed, garlic	
PICKLED VEGETABLES	13
Caraway, celery seed	
PANE SOFFIATO	18
Aniseed, 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 (18 MONTHS)	21

P R I M I

RAVIOLI DEL PLIN	39
Dukkah, asparagus, pecorino, egg yolk	
SAFFRON RISOTTO	43
Carnaroli, genovese ragù, 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, 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	