
ITALIAN BY NIGHT

2 COURSES FOR \$49

Antipasti and either a Primi or Secondi

3 COURSES FOR \$59

Antipasti

Homemade Salted Goats Mascarpone (gf,v)

Grilled peaches, lemon and pepper oil

Gnudi (v)

“Naked” spinach dumplings, toasted hazelnuts and burned butter

Prosciutto & Rockmelon Carpaccio (gf)

Rockmelon, green olives and vincotto

Lightly Smoked Tuna Crudo

Peperonata, basil cream, pan grattato

Beef Cheek Croquettes

Grana Padano sauce

Primi

Spaghetti Cacio e Pepe (v)

Pecorino cheese, coarse pepper and homemade spaghetti

Roman Gnocchi, Roasted Tomatoes (v)

Semolina gnocchi gratin, velutata cheese sauce, roasted tomatoes

Crab & Zucchini Pasta

Homemade fettucine, spanner crab sauce, zucchini

Roasted Carrot Ravioli

Smoked pancetta, fried egg yolk, ricotta, black garlic

Secondi

Grilled Lamb Rump (gf, df)

Pesto trapanese, saffron potatoes

Snapper Fillet (gf, df)

Preserved fennel, mussels, lentils

Peperone (gf)

Roasted capsicum, Mediterranean soffritto, creamed arborio

Sides \$9 ea

Caponata (gf, v, df)

Eggplant, olives, capers, celery, Spanish onion; sweet and sour tomato

Mixed Leaf Salad (gf, v, df)

Balsamic vinegar dressing

Whipped Potatoes (gf, v)

With garlic and parmesan



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Dolci- \$14 ea

Rum Baba (v)

Flambee to the table with your choice of:

Grand Marnier, Jameson, Napoleon or Spiced Rum

Homemade Tiramisu

Mascarpone, marsala wine, freshly brewed espresso

Caramelized Almond Semifreddo (gf,v)

Callebaut chocolate crumbs, Vanilla bean & Almond curd

Formaggi - \$10 ea

Served with crisps, pears, muscatels, cornichons and quince paste

Caciocavallo Silano Mature D.O.P (IT) (Hard)

One of the oldest cheeses produced in Italy

A compact and uneven texture with a tangy, herbaceous taste

and a spicy, salty finish

Blue Stilton Coombe Castle (UK) (Blue)

Often referred to as the 'King Of Cheese'

It has a streaked and crumbly texture

It is intense and rich and the taste is complex, opening with cream and nutty specks, with a salty finish that sticks

Cremeux D' Argental (FR) (Soft)

A triple cream soft cheese from the Rhone -Alpes area, it has a silky and buttery mouthfeel, savoury with a hint of fresh grass, the rind is edible and has a subtle mushroom quality

Coffee & Tea

Crave Coffee from Alexandria

Milks - Full Cream, Skim, Soy and Almond

T2 Teas

Melbourne Breakfast, French Earl Grey, Chai, Lemongrass & Ginger and Green

Afters

Espresso Martini

Galway Pipe Port

Penfolds Grandfather Port

