STARTER

Marinated Olives $7

Arancini, Quattro Formaggi and Pea $6 each

Baked Polpette in Sugo $6 each

Cauliflower Fritto, Aioli and White Anchovy (I) $18

ENTRÉE

Beef Carpaccio, Olive Oil and Parmesan $27

Melanzane Parmigiana $22

Lamb Ribs $25

Lupino Salumi $29

PIZZA

Margherita $26

Potato and Pancetta $29

Salami and Black Olive $29

MAINS

Tagliolini, Prawns (A) and Leek $42

Pumpkin Tortelloni, Crispy Prosciutto, Butter and Sage Sauce $35

Ricotta Gnocchi, Pomodoro and Buffalo Mozzarella $35

Risotto, Asparagus and Pancetta $38

Crumbed Veal, Carrot and Radicchio Salad $41

Fish of the Day (A), Pea, Potato and Fennel $44

SIDES

Insalata Mista $11

Contorno del Giorno $15

Oven-Baked Potatoes and Herbs $15

Rocket, Parmesan and Balsamic $13

Fries $10

DESERT

Tiramisu $16

Gelato $16

Buttermilk Panna Cotta, Rhubarb and Amaretti $15

Zeppole, Imported Nutella, Seasonal Jam $18

Cheese $25

Cannolo $10 each

Torrone $4.5 each

Affogato $14

Lupino Sgroppino $24

Please let us know if you have any food allergies or dietary requirements.

All card transactions incur a 1.5% surcharge.

AFTER-DINNER DRINKS

2024 Pellegrino Passito di Pantelleria, Sicily, 100ml $16 / 500ml $75

2023 Vietti Moscato d'Asti La Cascinetta DOCG, Piedmont, 375ml $47

2021 Chalmers Appassimento, Moscato Giallo, Heathcote, 375ml, $76

Amaro Averna, Sicily, $13

Amaro Vecchi del Capo, Calabria $15

Amaro Montenegro, Bologna $14

Amaro Jefferson Vecchio Magazzino, Calabria $13

Amaro Alpino Braulio, Valtellina, $12

Cynar, Lombardy $12

Don Giovanni Limoncello $13

Grappa Questa E Vera Rosso, Traminer, Vento $17

Grappa Nonino Vendemmia, Piedmont $17

Grappa Marolo di Barbera, Monriondo, Piedmont, $18

Grappa Marolo di Moscato 'Apres' 5, Piedmont, $25

Hennessy VSOP Cognac, Cognac $20

Martell Cordon Bleu Cognac, Cognac $33