

CICCHETTI

Ostriche ½ dozen	27 / dozen 52
Fresh Coffin Bay Oysters served with lemon pepper & white balsamic (GF)	
Olive	8
Cooladerra farm mixed olives marinated in rosemary from our garden, chilli & lemon (V/GF)	
Noccioline	8
Mixed nuts roasted with Mediterranean spices, honey, chilli and paprika (V/GF)	
Focaccia	8
House made Italian bread seasoned with sea salt & rosemary from our garden, served with red pesto dip (V)	
La Crocchetta	12
Croquette of lasagne, served with creamy parmesan cheese sauce	
Polpette	15
Free range West Australian chicken & pistachio meatballs, in tomato sugo & sprinkled with parmesan cheese	
Alici	12
Bruschetta of Stracciatella cheese & Sicilian anchovies	
Dal Mare al Fresco	26
Salad of Shark bay prawns, fresh squid, Fremantle octopus, mussels, scallops, pickled cucumber & cherry tomatoes (GF)	
TAGLIERI	
Salumi	21
Smoked pancetta, parma ham prosciutto, salami Milano, ciabatta bread, pickled onion	
Piccolo	26
Artisan Italian cured meat & selection of Italian cheeses, ciabatta bread with Mediterranean vegetables	
Grande	39
Artisan Italian cured meat & selection of Italian cheeses, ciabatta bread with Mediterranean vegetables	

FORMAGGI

Your choice of two Italian cheeses served with accompaniments	19
Additional cheese 40g	8
GORGONZOLA DOP Lombardy	
Cow milk - Soft blue cheese	
PECORINO SARDO DOP Sardinia	
Sheep milk - Hard cheese	
TALEGGIO DOP Lombardy	
Cow milk - washed rind	
TRUFFLE PECORINO Tuscany	
Sheep milk - Semi soft	
All our cheeses are Denominazione di Origine Protetta or 'DOP', a certification for Italian cheeses that are from a Protected Designation of Origin.	

PRIMI

Ricotta Gnocchi	28
Our famous hand rolled ricotta gnocchi tossed with butter, pancetta, creamy parmesan sauce, sage and pickled mushrooms	
Cannellone	34
House made pasta tube filled with Shark bay prawns and blue swimmer crab mousse in a rich bisque sauce with squid ink & buffalo mozzarella foam	
Ravioli	28
Fresh handmade black onyx beef cheek ravioli pasta, in a sauce of black truffle butter, roasted hazelnuts, & salted ricotta	
Tortelli	28
House made fresh pasta filled with eggplant & mozzarella served in a sauce of pesto, pine nuts, capsicum cream (V)	
Nera	29
House made squid ink tagliolini pasta, seared scallops, Shark bay prawns, squid, fresh local fish, cherry tomatoes, in white wine sauce	

SECONDI

Pesce	MP
Market fresh fish on vanilla parsnip puree, capsicum coulis, peperonata (GF)	
Fritto	36
An Italian classic - a 'mixed fry' of fresh seafood & seasonal vegetables featuring flash fried squid, prawns, Shark bay whiting, potato, zucchini, served with lemon & rocket	
Costata	47
Chargrilled Harvey Beef Rib Eye on the bone - 400g, Julio's gremolata, roasted baby potatoes & rosemary from our garden (GF)	
Pollo	31
WA free range Chicken breast stuffed with nduja salami on sweet corn puree, corn on the cob & pickled mushrooms (GF)	
Agnello	35
Amelia Park lamb scotch fillet slow cooked for 12 hours. Pura verde with mozzarella mousse, farm fresh sugar snap peas & asparagus (GF)	

IN PIU'

Insalata	12
Rocket salad, compressed pears, parmesan, fennel, balsamic (V/GF)	
Mozzarella	15
Buffalo mozzarella, mixed tomatoes, basil pesto jellies, Extra Virgin Olive Oil (V/GF)	
Verdure Saltate	15
broccolini, silver beet, green beans, ricotta salata, garlic, almonds (V/GF)	
Patatine	9
Beer battered chips with truffle oil & parmesan cheese (V)	

PER FINIRE

Lampoli	15
Light Rubi chocolate mousse, raspberry crumble, fruit of the forest gelato & raspberry coulis (GF)	
Aroma	15
Tonka bean & golden chocolate panna cotta with pear compote, candied hazelnuts, yogurt gelato (GF)	
Passione	15
Passion fruit curd, chocolate soil, fresh kiwi fruit, pandan coconut gelato	
Mandorlina	15
Lemon & almond flourless cake, lemon sorbet, strawberry fluid gel (GF)	

Chef Simone's menu is inspired by his home region of Piemonte, as well as his extensive travels through Italy. He has called Perth home for 5 years and sources all produce from Western Australia where possible.

*** If you have any dietary requirements or questions about the menu, please speak to one of our friendly wait staff for advice.**



A 20% surcharge applies on Public Holidays