

benvenuti welcome

this season inspired me to serve some classic dishes from my childhood.

we lived in Naples and for most neapolitans, family is very important and for me too.

dad, mum and six children, living in one house so each day eating almost became like a dinner party and a celebration of food.

with each season came the excitement of new produce to come. we found ourselves having heated debates or passionate arguments, on what to eat.

some of the new dishes on the menu are from the 14<sup>th</sup> century right up to modern day dining.

the menu reflects exactly what i love to eat so let me share my journey with you.

we always love to share all the food at the family table, so i encourage you to do the same.

by the way talking about family, i am very proud to share all the pictures in the restaurant of my family and if you look close enough you will find me amongst them.

buon appetito

tony percuoco



pane cafone	(v)	13
house made bread, slow roasted garlic, organic salomon estate extra virgin olive oil and balsamic vinegar		
pizzetta bianca	(v)	12
pizzetta baked in our pizza oven topped with rosemary, garlic oil and granulated salt		
olive miste	(v, gf)	11
marinated mixed olives		
bruschetta al pomodoro	(v) (2 pieces)	16
toasted ciabatta bread topped with fresh tomato, basil, garlic, extra virgin olive oil, salt and pepper		

## gli stuzzichini | appetisers

insalata caprese		22
sliced tomatoes topped with bocconcini, basil, pepper and extra virgin olive oil		
baccalà fritto	(3 pieces)	26
norwegian salted cod croquettes mixed with potato, onions, capers, parsley, crumbed, fried, served with lemon mayonnaise		
arancini	(v) (3 pieces)	24
arborio rice, filled with peas, onion, mozzarella, crumbed, fried and served with tomato, parmesan and basil		
calamari fritti		25
fried calamari tossed in cracked pepper and salt, served on a bed of fresh rocket with lemon mayonnaise		
provola affumicata	(v, gf)	22
smoked mozzarella, grilled and topped with tomato, fresh basil and parmesan		
polpette al sugo	(3 pieces)	26
traditional neapolitan beef & pork meatballs cooked in tomato, onion, sprinkled with parmesan and parsley		

## i primi | entrée

crudo di pesce (gf) 27  
raw sustainably line caught mackarel  
topped with chives, capers, orange  
segments, lemon sea water & parsley oil

carpaccio di manzo (gf) 27  
raw beef tenderloin (warwick, qld) thinly  
sliced, served with extra virgin olive oil  
and lemon, topped with fresh rocket,  
shaved parmesan, pickled mushrooms  
& pepper

vitello tonnato (gf) 27  
thinly sliced braised veal (casino, nsw),  
served cold with a mayonnaise of tuna,  
capers, and topped with cornichons and  
granulated pepper and mustard leaves

mozzarella di bufala 26  
buffalo mozzarella, served with slow  
roasted cherry tomatoes, basil,  
drizzle with extra virgin olive oil and  
crushed pepper

## i primi | entrée pasta + risotto all pasta made in house

risotto all' anatra (gf) 36  
acquerello rice (12 months dry aged rice)  
with confit duck, broad beans, zucchini,  
basil, roasted pine nuts and parmesan

tagliatelle ai gamberi 36  
tagliatelle served with wild patagonian  
red prawns cooked with blistered cherry  
tomatoes, chilli, garlic, extra virgin olive  
oil and fresh parsley

fettuccine ai funghi tartufati (v) 34  
long flat pasta served with mixed  
mushrooms, mascarpone and truffle  
paste, topped with parmesan and cracked  
pepper

rigatoni alla salsiccia 34  
rigatoni served with Italian pork sausage,  
fried eggplant, smoked mozzarella,  
tomato, basil and parmesan

mafalde al coniglio 34  
house made curly short pasta cooked  
with braised rabbit (wa), carrot, celery,  
onion, rosemary, sage and thyme, served  
with pepper and pecorino

## i secondi piatti | main course

kingfish	(gf)	48
hiramasa kingfish grilled served on a potato, caper, parsley salad with shaved fennel & salsa verde		
agnello in padella	(gf)	44
lamb rump (goldfields, vic), sous-vide & pan seared, served with spring asparagus, ricotta salata, smoked onion, pine nuts & gremolata		
galletto alla diavola	(gf & df)	43
pepper crusted spatchcock (richmond, nsw) cooked under press, served with lemon, parsley, and oil		
quaglia al forno	(gf & df)	39
brisbane valley protein char grilled quail served with sage and confit pumpkin puree, beetroot, roasted hazelnut & jus		
bistecca alla griglia	(gf)	54
great southern pinnacle (sa) 100% grass fed scotch fillet MB score 2+ served medium, sliced with rosemary salt & roasted garlic butter		
contorni   sides	(v, gf)	14
insalata di rucola	wild rocket salad served with shaved pamesan and glazed balsamic	
insalata mista	mixed garden salad with onions, tomatoes, olives, extra virgin olive oil and red wine vinegar	
verdure	vegetables of the day	
patatine fritte	shoestring fries served with a truffled mayonnaise	
patate arrosto (df)	roasted potato with onion, rosemary	

# menu di pizza

## LE ROSSE - CON POMODORO (WITH TOMATO)

MARGHERITA	23
tomato, mozzarella, basil and extra virgin olive oil	
NAPOLETANA	24
tomato, mozzarella, capers, anchovies, olives, oregano, basil and extra virgin olive oil	
DIAVOLA	28
tomato, mozzarella, <i>hot</i> salami, extra virgin olive oil and fresh basil	
CAPRICCIOSA	29
tomato, mozzarella, mild salami, artichokes, button mushrooms and olives.	
COTTO E FUNGHI	27
tomato, mozzarella, champagne ham, mixed mushrooms, basil, spanish onion and extra virgin olive oil	
TROPEA	27
tomato, mozzarella, pork sausages, spanish onion, basil, capsicum, chilli and garlic oil	

CLASSICO CALZONE NAPOLETANO 29  
pizza filled with fresh ricotta, mozzarella, provola, salami, pepper; topped with tomato, grated parmesan, basil and extra virgin olive oil

PRIMAVERA 29  
tomato, fior di latte, cherry tomatoes, prosciutto, rucola, shaved parmesan and extra virgin olive oil

PIZZA TARTUFO 29.5  
tomato, mozzarella, prosciutto, porcini mushroom puree, cherry tomatoes, shaved parmesan, basil and extra virgin olive oil with pork sausage and truffle paste encased in the crust

## LE BIANCHE - SENZA POMODORO (NO TOMATO)

PORCHETTA 29  
provola (smoked mozzarella), roasted pork belly, friarielli (*bitter broccoli leaves*), rosemary, parmesan, basil

VEGETARIANA 28  
seasonal grilled vegetables with mozzarella parmesan mixed seeds

## dolci | dessert

sfogliatella (traditional neapolitan dessert) * minimum 10 mins cooking time flaky pastry filled with semolina and ricotta served hot with amarena cherries, house made cherry gelato and seasonal fruit gel	16.5
panna cotta al miele e vaniglia (gf) honey & vanilla panna cotta with cherry syrup, strawberry gel and house made sorbet	16
semifreddo dark chocolate & almond semifreddo served with macerated strawberries in honey & balsamic and almond praline	16.5
classic tiramisu mascarpone whipped with strega, marsala and served with savoiardi biscuits soaked in coffee, sprinkled with bitter cocoa	17.5
tartina di pera almond spiced pear tart, served warm with macadamia nut gelato and macadamia crumble	18
fondente al cioccolato * minimum 10 mins cooking time dark chocolate fondant (67%) served with whipped fresh cream	18
dessert from the bar	
affogato della casa homemade vanilla gelato with espresso and liquor of your choice	18
giselle pavlova giselle gin, mango puree, lemon, faba	19
espresso martini vodka, kimbo, espresso, sugar syrup	19
french martini vodka, chambord, pineapple juice	19

# set menus

banquet menu (*lunch only*)                      (*min. 4 people*)                      \$50 per person  
chefs selection of cold and hot dishes all designed to be shared in the middle

banquet menu    (*min. 4 people*)                      \$70 per person  
chefs selection of cold and hot dishes all designed to be shared in the middle

pescatarian degustazione                      (*min. 2 people*)                      \$80 per person  
6 course grazing menu, individually plated

mixed degustazione                                      (*min. 2 people*)                      \$95 per person  
6 course grazing menu, individually plated

wine matching    \$70 per person  
(available for degustazione only)

## buon appetito