

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 14th 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 hiramasa kingfish 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 (v, gf) 26
casa motta buffalo mozzarella,
served with pear, candied walnuts,
basil, aged balsamic vinegar and olive oil

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 peas, 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 and fennel salad dressed with extra virgin olive oil and red wine vinegar |
| insalata mista | mixed garden salad, onions, tomatoes, olives, dressed with 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 | 25 |
| tomato, mozzarella, basil and extra virgin olive oil | |
| NAPOLETANA | 26 |
| 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 | 30 |
| tomato, mozzarella, mild salami, artichokes, button mushrooms and olives. | |
| COTTO E FUNGHI | 29 |
| tomato, mozzarella, champagne ham, mixed mushrooms, basil, spanish onion and extra virgin olive oil | |
| TROPEA | 29 |
| tomato, mozzarella, pork sausages, spanish onion, basil, capsicum, chilli and garlic oil | |

CLASSICO CALZONE NAPOLETANO 30
pizza filled with fresh ricotta, mozzarella, provola, salami, pepper; topped with tomato, grated parmesan, basil and extra virgin olive oil

PRIMAVERA 30
tomato, fior di latte, cherry tomatoes, prosciutto, rucola, shaved parmesan and extra virgin olive oil

PIZZA TARTUFO 33
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 30
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 | 19 |
| giselle pavlova giselle gin, mango puree, lemon, faba | 21 |
| espresso martini vodka, kimbo, espresso, sugar syrup | 21 |
| french martini vodka, chambord, pineapple juice | 21 |

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

buon appetito