



PANE e OLIVE

PANE | house baked rosemary focaccia & extra virgin olive oil 5
OLIVE | cured green olives 8

PIATTI PICCOLO 24

SCALLOPS | roasted, nduja cream
SALUMI | today's artisan cured meat
ASPARAGUS | hand tied burrata, grilled asparagus dressing
ZUCCHINI FLOWER | fried, ricotta & black pepper, fine leaves, Little Hill honey
PRIMAVERA | spring vegetables, bagna cauda, quail egg, Cantabrian anchovies
SARDINE FILLETS | caramelized onion, pine nuts, parsley, currants, blood orange
TARTARE | full blood wagyu steak tartare, capers, Parmigiano Reggiano, pickled onions

PASTA e RISO e GNOCCHI 28/42

VENISON RAGU | olives, tomato, broccolini, hand cut pappardelle pasta
POTATO GNOCCHI | truffle mascarpone, crispy Jerusalem artichokes
RISOTTO BIANCO | asparagus, smoked snapper, capers & lemon

SECONDI 45

BANDA DI PESCE | fish, prawn, mussels, fregola, tomato, lemon, parsley
LAMB RUMP | zucchini, olives, caper leaves, almonds, rosemary jus

TO SHARE 100

WHOLE DRY AGED AYLESBURY DUCK | Hawkesbury River NSW
peach & muscatel chutney, broccolini
38 DAYS DRY AGED T BONE 800g | Brooklyn Valley VIC
beans & greens
WHOLE FISH | stuffed with tomato & fennel, salsa piccante

CONTORNI 12

CRISPY POTATOES | rosemary & garlic
LEAVES & HERBS | grilled stone fruit, pepitas, orange dressing
SPRING GREENS | lightly grilled, hazelnut, ricotta, lemon, parsley dressing

DOLCE 16

eRemo ROCHER | hazelnut mousse, gianduja chocolate, hazelnuts & peanuts
RED LOVE APPLE | apple compote, mousse, ruby chocolate, strawberry sorbetto
CHOCOLATE TART | baked Bahen & co organic chocolate tart, salted caramel, vanilla gelato
CHEESE | 2 cheeses, flatbreads & fruit chutney