

ANTIPASTO

Cozze con caponata	8
Mussels, Sicilian eggplant salad	
Pesce in scapecce	8
Soused fish, saffron and onions	
Salmone in cocchio	8
Potted salmon	
Parfè di fegato di anatra	8
Steamed duck liver parfait	
Peperoni arrosto	8
Roasted peppers in olive oil	
Carciofi sott'olio	8
Preserved artichokes in olive oil	
Polpo in insalata	8
Marinated octopus with beans	
Crocchette di baccalà	8
Salted cod croquettes	
Mozzarella in carrozza	8
Fried mozzarella sandwich	
Salsicce e olive	8
Sausages and olives	
Arancini di riso	8
Saffron rice balls	
We suggest a minimum of three items	

CRUDO

Ostriche	
Red wine vinegar, lemon	
Pacific oysters	3.50ea
Moonlight oysters	5.00ea
Salumi "Grossi"	28
Calabrese, finocchio, cacciatore, nduja, Parma prosciutto	
Salmone stagionato	24
Cured salmon, artichokes, capers, watercress, orange emulsion	
Tonno in carpaccio	22
Seared tuna carpaccio, herb, fennel, orange and potato salad	
Carpaccio	24
Beef carpaccio, roasted peppers, red onion	
Prosciutto di Parma	32
Parma prosciutto, parmesan, pickled eggplant	

I PRIMI

Terrina di maiale, salsa verde	24
Pork terrine, green sauce, "giardiniera"	
Granchio con la Russa	32
Crab, Russian salad, agresto, bottarga, watercress	
Gamberi in padella	28
Prawns, pancetta, cauliflower, vegetable crudities	
Cozze con passata	24
Mussels, tomato, risoni, celery leaves,	

olives, bread	
Calamari in padella	28
Pan-fried calamari, chick peas, radicchio	
Trippa alla Fiorentina	22
Ox tripe, white wine, tomato, pine nuts and sultanas	
Cervella dorate	22
Lamb's brains crumbed and pan-fried golden, spinach, pine nuts	

LA PASTA

Stracciatella	22
Chicken broth, egg, parmesan, parsley	
Minestra di farro	22
Bean and farro soup	
Risotto con porcini	24
Risotto cooked with porcini mushrooms	
Spaghetti marinara	28
Spaghetti, seafood, garlic, olive oil, parsley	
Orecchiette con cime di rapa	22
Hand shaped Puglia style wholemeal pasta, pigs cheek, "cime di rapa" potato, chilli, pecorino	
Gnocchi con ragu di vitello	24
Potato gnocchi, spiced veal ragu	
Fettuccine con abaloni	28
Fettuccine, abalone, parsley, chilli, coriander, olive oil, lemon, bottarga	
Tortellini di aragosta	28
Lobster tortellini, dill, vermouthe, crème fraiche	

LA GRIGLIA

Costata "Wagyu" per due	96
Sher wagyu rib for two	
Costata di manzo 450g	39
Cape Grim Tasmanian aged rib steak, grass fed, natural beef	
La Fiorentina 500g	39
T-bone of aged Greenham Tasmanian beef, grass fed	
Filetto di manzo 250g	42
Hopkins River grass fed prime fillet	
Salsicce al finocchio	36
Daniel's spicy pork and fennel sausages, garlic, rosemary and sage	
Bistecca cappello di prete	36
Blade steak, Gippsland	
Il pesce intero	36
Whole fish of the day	
Scampi con insalata di radicchio	36
Scampi, radicchio salad	

LE PADELLE

Pollastrino in salamoia	36
Brined spatchcock, roasted, vegetables	
Costolette di agnello	35
Crumbed lamb cutlets, goat's cheese salmoriglio, mint, mache and pea salad	
Filetto di vitello arrosto	35
Veal fillet roasted, parsnip, braised lentils, bacon, shallots	
Fegato alla Veneziana	35
Calves liver, pan-cooked, onions, white wine, sage	
Trota al forno	35
Rainbow trout, pan-roasted, green beans, burnt butter, shaved almonds	
Pesce San Pietro	35
John dory fillet, pan-cooked, mussel fricassee , spiced carrot puree	
Cacciucco in bianco	38
Fish and shellfish braised "In bianco", garlic, olive oil, white wine, chilli, with bruschetta	

CONTORNI

Insalata mista	8
Salad of shredded mixed leaves with salted ricotta	
Cavolfiore gratinato	8
Cauliflower gratin	
Spinaci in padella	8
Spinach with garlic, parmesan and cream	
Patate all'Italiana	6
Italian fried potatoes with rosemary and garlic	
Patatine fritte	6
Hand cut chips	
Funghi trifolati	8
Sautéed mushrooms	

DOLCI

Tiramisu	18
Mascarpone and pavesini trifle, coffee and liqueurs	
Il gelato	18
A selection of home made ice cream and sorbet	
Terrina di gelato	18
Spiced ice cream terrine, quince and rhubarb crumble	
Cassata	18
Ricotta, glazed cherries, almonds, alkermes	
Babá al rum	18
Rum baba, "crema pasticcera", vanilla	
Crema bruciata	18
Crème brulè, orange blossom, almond milk sorbet, honey crumble	
Torta di cioccolato	18
Chocolate cake soft centre, chocolate shavings, malt ice cream	
Formaggio	22
A selection of local and imported cheeses	

I BISCOTTI

Torrone	5
Italian nougat	
Panforte	5
Traditional Siena's "strong bread" chocolate, almonds, figs	
Baci di Dama	5
Hazelnut chocolate filling	
Crostoli	5
Venetian style pastry	

CAFFÈ LAVAZZA

Espresso	5
Corretto	9.5
Liqueur coffee	14

Affogato 8

Grossi Fiorentino
hot chocolate 8