

CIAO

Breads

Focaccia, Olive Oil	4ea
Olive Oil, Fior Di Latte, Garlic, Rosemary Pizzetta	16
Tomato, Fior Di Latte, Basil Pizzetta	16
Crème Fraîche, Urban Valley Mushrooms, Smoked Mozzarella Pizzetta	18

To Start

Oysters Natural / Vinaigrette	7ea
Liver Parfait, Cherry Mostarda, Grilled Sourdough	12ea
Olives, Almonds, Grissini	14
Salumi Plate, Giardiniera, Grissini	32
Zucchini Flowers (X3), Mozzarella, Basil, Sugo	26
Casa Motta Stracciatella, Heirloom Tomatoes, Basil, Olive Oil	28
Grilled & Marinated Seasonal Vegetables, Whipped Ricotta	22
Green Beans, Peaches, Basil Vinaigrette, Ricotta Salata	22
Tuna Tartare, Cucumber, Lemon, Olive Oil, Pane Carasau	32
Calamari Fritti, Zucchini, Chilli Mayonnaise	24
Beef Carpaccio, Artichoke, Parsley, Parmigiano Reggiano	32

Pasta

Spaghetti, Tomato Sugo, Basil, Burratina	36
Mushroom Agnolotti, Sage & Butter Sauce	36
Rigatoni, Pork Ragù, Tomato, Saffron, Parmesan	34
Mafalde, Chicken Ragù, Soffritto, Marsala	38
Gemelli, Mooloolaba King Prawns, Tomato	
Butter, Chives	40
Tropical Lobster Ravioli, Tomato Sugo, Basil	46

Sides

Green Leaves, Snap Peas, Thyme Vinaigrette	16
Roast Potatoes, Parmigiano Reggiano, Thyme	16
Fries, Oregano & Rosemary Seasoning	14
Slow Cooked Peas With Anchovy	16
Sautéed Greens, Garlic, Lemon	15

From The Grill

Coral Trout (200g), Olive Oil, Lemon	50
Chicken 'Al Mattone', Salsa Verde,	40
White Bean Purée, Jus	
King Prawns (3), Garlic, Parsley, Lemon, Chilli	42
White Pyrenees Lamb Cutlets (4),	65
Rosemary, Anchovy, Jus	

Steaks Served With Jus

280g Pure Prime Sirloin MB3+	48
250g O'Connor Eye-Fillet MB3+	60
800g O'Connor Black Angus Rib-Eye MB5+	150
1kg Little Joe T-Bone MB4+	160

Feasting

78pp

Focaccia, Olive Oil
Selection Of Cured Meats
Heirloom Tomatoes, Stracciatella, Basil, Balsamic
Rigatoni, Vodka, Tomato, Chilli
Mb3+ Sirloin Steak, Salsa Verde
Green Leaves, Snap Peas, Thyme Vinaigrette
Fries, Oregano & Rosemary Seasoning
White Chocolate Semifreddo, Raspberry, Pistachio Praline

Upgrades For The Whole Table

Oysters (1 Piece Pp)	6pp
Arancini (1 Piece Pp)	6.5pp
Crispy Calamari, Aioli	9pp
Slow Cooked Peas With Anchovy	5pp

CIAO

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.