

## *Per Iniziare To Begin*

<b>Salumi</b> selection of artisanal salumi	\$25
<b>Cuculli</b> ligurian potato & pine nut fritters	\$8 for 4
<b>Oysters</b> freshly shucked with pear dressing	\$4 each

## *Primi Piatti Entrees*

INSALATA DI BARBABIETOLE ARROSTO BASILICO E MOZZARELLA DI BUFALA Salt roasted beetroot salad, basil, buffalo mozzarella, potato crisps & lemon	\$ 28.00
CARPACCIO DI PESCE CON OLIO PICCANTE E CARCIOFI FRITTI Ocean trout carpaccio with habanero chilli oil & fried artichokes	\$ 30.00
CALAMARI RIPIENI DI FREGOLA CON FAGIOLI DI SPAGNA E POMODORO Baked calamari stuffed with fregola, served with lima beans & tomato	\$ 30.00
CERVELLA D'AGNELLO IMPANATA CON CIPOLLINE CROCCANTI OLIVE E CAPPERI Crumbed lambs brains, crispy eschalots, olives & capers	\$ 28.00
TERRINA DI CONIGLIO AVVOLTA IN PANCETTA CON INSALATA DI RAVANELLO Rabbit terrine wrapped in pancetta with radish salad & toasted italian bread	\$ 28.00
PIZZOCCHERI CON CAVOLO PATATE E FORMAGGI Buckwheat pasta with cabbage, potato, fontina, stracchino & sage	\$ 29.00
FAZZOLETTI NERI AI FRUTTI DI MARE Black handkerchief pasta with cuttlefish, mussels, prawns & chilli	\$ 34.00
TAGLIOLINI ALLA GRANSEOLA Fine green noodles with blue swimmer crab	\$ 34.00

*All of our pastas are hand made daily in house*

*Prices include 10% Gst*

*Credit cards and EFTPOS accepted.*

*A surcharge of 2.5% will apply for American Express and Diners.*

## *Secondi Piatti Main Course*

PESCE DEL GIORNO Fish of the day	\$ m.p.
FILETTI DI PESCE IN GUAZZETTO DI VONGOLE GAMBERI E ZUCCHINE Grilled leatherjacket served with clams, prawns & zucchini in a prawn broth	\$ 43.00
RISOTTO ALLA MILANESE CON FEGATINI E BASLAMICO Saffron risotto with sautéed chicken livers & balsamic vinegar	\$ 38.00
BOLLITO DI PANCETTA DI MAIALE SALSICCIA AFFUMICATA CON LENTICCHIE E VERDURE Pork belly & smoked sausage braised in broth with puy lentils & baby vegetables	\$ 39.00
AGNELLO CON POMODORI ARROSTO OLIVE LIGURI CAVOLFIORE E MANDORLE TOSTATE Lamb backstrap with roasted tomatoes, ligurian olives, cauliflower & toasted almonds	\$ 42.00
ANATRA ARROSTO CON CAVOLO NERO AGLIO E PINOLI Roast duck served with sautéed tuscan kale, garlic & pine nuts	\$ 45.00
MEDAGLIONI DI VITELLO CON POLENTA E TOPINAMBOUR Grilled veal medallions on wet polenta with roasted jerusalem artichokes	\$ 42.00
FILETTO DI MANZO CON FAVE SCHIACCIATE Grass fed beef fillet wrapped in prosciutto, grilled & served with crushed broad beans	\$ 45.00

## *Contorni Sides*

<b>Rocket</b> radicchio & fennel salad	\$9.50 / \$13.50
<b>Salad of cabbage</b> pistachio & lemon dressing	\$10.50
<b>Wilted english spinach</b> with lemon dressing	\$13.50
<b>Hand cut potatoes</b> fried & tossed in rosemary salt & garlic	\$9.50

*Signed copies of Lucio's current books are available*

*Soffritto @ \$50*

*Lucio's Ligurian Kitchen @ \$65*

## Vini Dolci

### By the glass

2006	Gramp's Botrytis Semillon, Riverina	75ml	\$ 8.00
2009	Mt Horrocks Cordon Cut Riesling, Clare Valley	75ml	\$ 14.00
2005	I Capitelli Anselmi, Veneto	75ml	\$ 18.00
2003	Vin Santo Sensi, Toscana	75ml	\$ 12.50
2007	Passito di Pantelleria Yanir	75ml	\$ 14.00

### Australian

2007	De Bortoli Noble One Botrytis Semillon, Riverina NSW	375ml	\$ 60.00
2006	Gramp's Botrytis Semillon, Riverina NSW	375ml	\$ 38.00
2007	Margan Botrytis Semillon, Hunter Valley NSW	375ml	\$ 51.00
2006	Mt Langi The Gap Passito Riesling, Grampians VIC	375ml	\$ 45.00
2009	Mt Horrocks Cordon Cut Riesling, Clare Valley SA	375ml	\$ 70.00

### Italian

2008	Moscato d'Asti Cascinetta Vietti, Piemonte	375ml	\$ 45.00
2004	Recioto di Soave Classico Pieropan, Veneto	500ml	\$ 149.00
1999	Vin Santo Castello d'Albola, Toscana	500ml	\$ 190.00
2003	Vin Santo Sensi, Toscana	500ml	\$ 75.00
2006	Moscato di Trani Rivera, Puglia	500ml	\$ 79.00
2007	Passito di Pantelleria Yanir	750ml	\$ 140.00

## Digestivi

### Cognac

		45ml
Paul Giraud	vsop	15
Rémy Martin	vsop	15
Martell	vsop	15
Courvoisier	vsop	15
Hennessy	xo	22
Delamain Pale & Dry	xo	25
Martell Cordon Blue		30
Jean Dubiny 40y		40
Hennessy Richard		150

### Armagnac

		45ml
Darroze Reserve 10y		14
Delord 1962		25
Domain du Rieston 1974		30

### Brandy

		45ml
Calvados Vénérable		20
Vecchia Romagna		15

### Amari

		45ml
Averna		8
Montenegro		8
Cynar		8
Ramazzotti		8
Barolo Chinato Cappellano		15

### Port

		60ml
Penfolds Grandfather		15
Galway Pipe		13
Mr Pickwicks		10
05 Coates Ftd Shiraz	500ml	65

### Grappa

		45ml
Nardini		12
Nardini Riserva		14
Bosso Grappa di Dolcetto		15
Questa é Vera Grappa Purple		18
Bonfante Grappa di Barbera		18
Nonino Grappa di Moscato		22
100% Grappa 3.07		30
100% Grappa Riserva 10y		50

## I Nostri Dolci Our Desserts

CROSTATA DI LIMONE E CAGLIATA DI CAPRINO Goats curd & lemon tart with poached quince	\$ 17.50
PANNA COTTA DI CAFFE LATTE CON MARMELLATA DI FICHI Latte panna cotta with fig compote & almond toast	\$ 17.50
BUDINO DI RISO INFUSO AL BASILICO Basil infused rice pudding served warm with strawberry & hazelnut salad	\$ 17.50
PERA ARROSTITA CON BISCOTTI DI POLENTA Roasted pear with polenta cookie & gingerbread ice cream	\$ 17.50
BUDINO DI PRUGNA E CIOCCOLATO CON GELATO DI CASTAGNE Chocolate & prune pudding with chocolate sauce & chestnut ice cream	\$ 17.50
AFFOGATO ALL'AMARETTO Home made vanilla ice cream drowned in hot espresso coffee & a shot of amaretto di saronno liqueur, sprinkled with amaretti	\$ 17.50
ASSAGGI Tasting plate of desserts	\$ 38.00
FORMAGGI Selection of artisanal italian & australian cheeses with house made lavosh & walnut bread	\$ 19.50

## Caffè e Tè

COFFEE by segafredo	\$ 5.00
T2 LOOSE LEAF TEAS	\$ 5.00
english breakfast      camomile	
irish breakfast      peppermint	
earl grey      lemon grass & ginger      sencha green	
CAFFE CORRETTO espresso "corrected" with your choice of grappa or sambuca	\$ 8.50
IRISH COFFEE coffee with a shot of irish whiskey, topped with cream	\$12.00

*All coffees & teas are served with our biscottini*