

*Antipasti & Sides*

Mixed Olives 8 **PB DF CG PB**  
Stone Mill house made bread, EVO, Balsamic 7 **DF VG**  
Prosciutto San Daniele 9 **DF GF**  
Pasquini Mortadella 7 **DF GF**  
Wagyu Bresaola 11 **DF GF**  
Culatello 10 **DF GF**  
Mushroom Arancini, Paprika Aioli 14 **VG**  
Fried Pork Ribs, Balsamic Glaze 20 **DF GF**  
Fried Polenta, Shrimp, Pesto **GF** 14  
Gnocco Fritto Chizze, Silverbeet, Ricotta 14 **VG**  
Potato Bread, Baccala', Capers Salad 16 **PS**  
Burrata, Fennel, Beetroot, Cucumber, Pinenuts 22 **VG GF**  
Parsnip Chips, Rosemary Salt, Aioli 14 **VG DF**  
Witlof, Blue Cheese, Pecan, Blood Orange 16 **VG GF**  
Fried Brussel Sprouts, Stracciatella, Chilli Oil 13 **VG GF**

**PS Pescatarian**      **VG Vegetarian**

**PB Plant Based**      **DF Dairy Free**

**GF Gluten Free**

*Pasta*

Tortelli Spinach, Reggiano 24 months, Burnt butter & Sage 36 **VG**  
Maccheroni **PB VG** , Guanciale, Olives, Caciocavallo 29  
Cappelletti Reggiani In Brodo 33  
Cannelloni, Beef Brisket Ragout, Pecorino, Bechamel 31

*Secondi*

250gr Scotch Fillet Tagliata, Rocket, Parmesan, Balsamic 39 **GF**  
Market Fish, Grains, Cauliflower, Greens, Tomato 40 **GF PS**

*Dessert & Cheeses*

Ricotta Tiramisu, Slivered Almond 14  
Sour Cherry & Yoghurt Roulade, Pistachio Praline 16 **GF**

Daily Cheese 10

Parmigiano Reggiano 24 Months 10  
Blue Cheese Gorgonzola Dolce 10

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