

TUTTO BENE

DAIRY FREE MENU

ASSAGGINI

Salumi misti - selection of cured meats, giardiniera	24.00	Polipo - Tasmanian octopus, corn, black garlic aioli	18.00
* Costole di capra - balsamic glazed goat ribs, pistachio dust	17.00	Pippies - pan tossed with white wine, garlic, chilli	16.00
Ostrica - oysters - served natural OR lightly poached with crispy pancetta (3 per serve)	15.00		

RISOTTERIA

our selection of risotto,
made especially with Ferron - Vialone Nano rice (I.G.P.)

Capesante - scallops, black truffle and chive	24.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	27.00
Granchio - spanner crab with San Marzano tomato and chilli	29.00
Riccio di mare - sea urchin, Beluga caviar, asparagus	35.00
Anatra - organic duck, porcini mushroom and sage	30.00
Salsicce - Italian pork and fennel sausage with tomato and basil	25.00

PASTA

Spaghettoni - black garlic pasta with a sauce of rockling, Mutti cherry tomatoes, white zucchini	23.00
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CONTORNI E INSALATE

Verdi - sauteed seasonal greens, garlic, lemon	11.00
Pomodoro - Adelaide tomatoes, bullhorn peppers, onion, basil	11.00

PIATTI PRINCIPALI

(all served with complimentary tossed cos leaves)

Bistecca - Cape Grim hanger steak (350g), chargrilled, tarragon mustard	39.00
Maiale arrosto - Byron Bay Berkshire pork (roasted on the bone), Vecchio Amaro, citrus, fennel	38.00
Pesce del giorno - our fresh fish of the day	MP
Anatra arrosto - Milawa organic boneless ½ duck, Amarena cherry jus, sage	38.00
Abacchio alla Romana - Flinders Island spring lamb, wet roasted on the bone, with white wine & roasted artichoke	33.00