

## Antipasti

**Oliva** - house marinated olives, crusty bread, olive tapenade *nf df gf\* v\** **10**

**Antipasto platter for two** - selection of cured meats, grilled vegetables, parmesan cheese *nf gf\* df\** **34**

**Burratina** - burratina cheese, Culatello ham, rock melon, vin cotto dressing *gf nf v\* df\** **18**

**Fiore di zucchini** - local tempura zucchini flower filled w. Mediterranean vegetables, Yarra Valley feta *v nf df\* vgn\** **18**

**Tartare** - dry aged kingfish tartare, avocado puree, lime liqueur jelly (SA) *nf df gf\** **16**

**Polpo** - grilled octopus, sweet potato, olives, green beans, salsa verde (WA) *nf gf df\** **18**

**Pancetta** - pork belly w. blueberry reduction (VIC) *gf df\* nf\** **16**

**Anna's Choice** - my choice of our summer entrees to share: antipasto, pancetta, zucchini flowers. Min of 4 people **25pp**

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## Secondi

**Pasta of the day** - please see specials

**Risotto di scampi** - squid ink risotto, scampi, stracciatella, pistachio, caviar *gf* **38**

**Gnocchi di ricotta** - housemade ricotta & tapioca gnocchi, zucchini & mint cream, cherry tomato confit, pine nuts *v nf\* gf\** **30**

**Spaghetti Siciliana** - Yellowfin tuna, cherry tomatoes, olive tapenade, capers *nf df gf\** **34**

**Scialatielli** - housemade pasta, clams, mussels, prawns, tomatoes, zucchini, chilli *nf gf\* df\** **36**

**Pesce** - Mt Cook Sockeye salmon confit, parmesan cream, macerated heirloom tomatoes, aged balsamic gel *gf nf df\** **38**

**Manzo - O'Connor premium grass-fed eye fillet** w. truffle, potato mash, summer vegetables, red wine jus (VIC, MBS2) *gf nf df\** **46**

**Mare e Tera** - O'Connor dry aged rib-eye steak tagliata, king prawns, potatoes (VIC, MBS3-5) *gf nf df\** **80** for two

### CHEF'S CHOICE

#### Festa

We'll present your table with a four or five course feast, all personally chosen by our Executive Chef.

4 courses \$80pp, paired wines add \$40pp

5 courses \$85pp, paired wines add \$45pp

## Pizza

**Pizza special** - please refer to today's specials

**Focaccia** - garlic, rosemary, sea salt, Estate extra virgin olive oil *v nf gf\** **12**

**Margherita** - tomato passata, buffalo mozzarella, fresh basil *v nf gf\** **24**

**Bufalina** - buffalo mozzarella, cherry tomatoes, grated parmesan, basil *v nf gf\** **24**

**Pancetta** - potato, pancetta, scamorza, gorgonzola, leeks, rosemary *nf gf\** **28**

**Gamberetti** - local prawns, garlic base, scamorza bianca, pancetta, zucchini, dill lemon & chilli dressing *nf gf\** **28**

**Contadino** - Mediterranean vegetables, scamorza, tomato base, fresh basil, shaved parmesan *nf gf\** **26**

**Boscaiola** - wild mushrooms, fresh sausage, scamorza cheese, rocket leaves, truffle sauce *nf gf\** **27**

**Salumi** - tomato passata with your choice of mild sopressa or hot Calabrese salami, ricotta cheese *nf gf\** **24**

**Pannunzo** - folded edge pizza, béchamel, smoked scamorza, San Daniele prosciutto, cherry tomatoes, rocket, parmesan, balsamic reduction *nf* **26**

*Gluten-free pizza bases are available, add \$2.*

*No halves available. Olives may contain stones.*

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## Contorni

**Patate schiacciate** - crisp potatoes, garlic, rosemary, sea salt *v df nf gf\** **10**

**Polenta** - hand cut chips, truffle aioli *v nf gf* **10**

**Broccolini** - sauté broccolini, almonds flakes, lemon oil dressing *v gf df vgn nf\** **12**

**Insalata di stagione** - seasonal green salad, apricots, housemade dressing *v vgn nf df gf* **12**

**Gluten free bread** - sourdough buckwheat flour *vgn v gf df nf* **3.5**

**Farinata focaccia** - traditional chickpea flatbread *vgn v gf df nf* **5**

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## Bambini - Children

Mini Margherita pizza <sup>v</sup> or housemade pasta with a simple butter or traditional tomato sauce, topped with cheese <sup>v</sup>, followed by rainbow ice cream **19**