

## assaggini

house marinated <b>olives</b> + local artisan <b>salami</b>	gf,df	19
<b>oysters</b> , blood orange gazpacho, per piece	gf,df	5.50
<b>arancino</b> del giorno, per piece		7

## antipasti

<b>scallop crudo</b> , persimmon marmalade, rose petals + silver leaf	gf,df	24
buffalo milk <b>burrata</b> , lupini butter, roasted eggplant + lemon leaf powder	v,gf	22
'sicilian lifeguard' style <b>calamari</b> , tomato, raisins + fregola	df	28
baked <b>meatballs</b> + tomato salmoriglio, 3 pieces		17

## secondi

<b>spaghetti</b> , tuna + mint sugo, sardine agro dolce	df	36
<b>cavatelli</b> , duck ragu, mortadella + marsala	gf	36
<b>ricotta gnocchi</b> , roasted pumpkin, foraged mushrooms + aged balsamic	v	35
pan-fried <b>snapper fillet</b> , pomegranate + orange pesto, bottarga	gf,df	47
slow cooked <b>beef cheeks</b> , roasted cauliflower + chestnuts	gf	45

## insalate & verdure

<b>rocket</b> , pear + parmesan salad	v,gf	12
<b>broccoli</b> , lemon, olive oil	v,gf,df	14
<b>fries</b> + herb salt	v,gf,df	11

## dolci

<b>tiramisu</b> al pentola	v	19
<b>hot chocolate mt etna volcano</b> + brandied amarena cherries	v	18
<b>poached pear</b> + lambrusco jelly	v,gf,df	18
gero's pistachio + ricotta <b>cannolo</b> , per piece	v	7
<b>gelato</b> , 3 scoops	v,gf	16
<b>cheese</b> of the day + condiments		17
sicilian <b>candy 'olives'</b> (sweet marzipan for your coffee)	v,gf,df	7
<b>affogato</b>	gf	15
	add liqueur	+8

ask about coffee, tea, amari + liquori .....

can't decide? let us take care of it, start to finish, with our sharing-style chef's menu  
84pp

includes antipasti, pasta, main, side and dessert. whole table participation is required.  
add an alcoholic beverage match + 65pp

v = vegetarian, gf = gluten free, df = dairy free. please still advise your waiter of any allergies. Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.

