

bombini

Primi

Olives & balsamic onions 9

bombini antipasto – pork terrine with capers, roast stuffed cippolini onions, tuna crudo with sesame & finger lime, wagyu bresaola, house pickles & grissini 29

Iberico ham aged 24 month with roast lombardo peppers & aged cabernet vinegar 35

Slow-roasted carrot with red lentils, grilled peppers, herbs & walnut cream 24

Barbecued quail with prosciutto & sage, grilled zucchini, pine nuts, caper leaves & grapes 26/34

Housemade pasta & risotto

House-made paccheri with wagyu beef bolognese & parmesan 26/34

Acquerello risotto with pippies, saffron, parsley & garlic 26

House-made spaghetti with calamari, tomato, capers, garum di tonno & chilli, 26/34

Potato gnocchi with burnt butter, radicchio & Grana Padano 26/34

Secondi

Blue eye trevalla in banana leaf, braised peppers with basil, green olive & pine nut salsa 36

Barbecued duck breast, mushroom ragu, fried leeks & aged balsamic 36

Roast Brooklyn Valley beef short rib with grilled polenta, braised chicory & horseradish 38

Roast rare-breed suckling pig with grape & quince mostarda, grilled radicchio with parmesan, roast parsnips, rosemary & pan juices 70 (serves two)

Contorni

Roast potatoes with rosemary & extra virgin olive oil 9

Roast cauliflower with parmesan cream 9

Cos lettuce with pangrattato, roast garlic & honey dressing 8