

ANTIPASTI

PROSCIUTTO	Prosciutto Di Parma - Cured pork leg - Emilia Romagna, Italy	14.0
SALAMI FELINO	pork salami, black pepper - Caslingo, VIC	11.0
BRESAOLA	air dried wagyu - Bar Alto, QLD	12.0
LONZA	cured pork loin, juniper, black pepper - Bar Alto, QLD	11.0
FLATBREAD	Alto's flatbread, bottarga taramasalata	12.0
CRUDO	Sicilian crudo of kingfish, blood orange, Jimmy Nardello pepper [gf]	24.0
ANCHOVIES	Cantabrian anchovies, extra virgin olive oil, sourdough	12.0
PANELLE	fermented chickpea fritter, house sausage, tuna mayo, pecorino [gf]	18.0
FRITTI DI BACCALA	salt cod croquette, lemon aioli [6 pcs]	15.0
GNOCCO FRITTO	fried sourdough bomboloni, prosciutto, stracchino [6 pcs]	19.0

GRILL

OCTOPUS	warm octopus, broad beans, new potato, salsa verde [gf]	33.0
PRAWNS	skull island prawns, artichokes, nduja, olive oil [gf]	33.0
QUAIL SALTIMBOCCA	pear mostarda, radicchio, aged balsamic [gf]	32.0
MARKET FISH	asparagus, cippolini, almonds, saffron mayonese[gf]	42.0
BEEF	250g black angus striploin, mash, spinach, pine nuts [gf]	52.0

PASTA & RISOTTO

CREPELLE	ricotta, pumpkin, burnt sage butter [v]	31.0
STROZZAPRETI	prawns, squid, tomato, chilli, black olives	36.0
RISOTTO	Carnaroli risotto, bay bugs, spring peas, mint [gf]	44.0
PAPPARDELLE	goat ragú	36.0
TAJARIN	spanner crab, zucchini flower, basil, olive oil	44.0
FRANCOBOLLI	roasted spiced duck, asparagus, brodo, pecorino	40.0

SHARE

COZZE	half / kilo of mussels, chilli, garlic, tomato, grilled ciabatta	26/41
POLLO	roasted free range whole chicken, heirloom carrot [gf]	72
AGNELLO ARROSTO	slow cooked Victorian lamb shoulder, jus [gf]	88.0

VEGETABLES & SALADS

salad of rocket, pear, pecorino and walnut [gf] [v]	15.0
vignole - spring vegetables, lemon, mint [gf] [v]	15.0
roasted potato, cavolo nero, salsa verde [gf] [v]	16.0
caprese salad, heirloom tomato, buffalo mozzarella, basil [gf] [v]	16.5
zucchini fritters [v]	9.5
chips [v]	9.5