

LEGGERI

- FOCACCIA** 22
House made herb & garlic focaccia, buffalo ricotta and truffle honey
- SALUMI** 49
Assorted Italian hand sliced cured meat board, pickles, charred bread, marinated vegetables, Vincenzo's calabrese spreadable salami, cheese
suggested for 2 people
- OLIVE** 16
Assorted Italian Olives, citrus, Sardinian crispy Carasau bread
Add 16 months aged parmigiano 8
- PANE** 8
Warm sour dough bread, made with organic flour
ADD 50g Cantabrian Anchovy fillets 23
- OSTRICHE** 5.5
Sydney Rock oysters, lemon, caramelised vinegar, eshallot
Apple, cucumber, salmon pearl 7.5

ANTIPASTI

- BURRATA** 29
Creamy Puglian mozzarella, pan fried radicchio, pine nuts, sultana, mint
- CRUDO** 33
Seared Yellow fin Tuna, panzanella salad, basil, cucumber, tomato, capers, smoked eggplant
- CAPESANTE** 33
Pan fried scallops, cannellini puree, herbed bread crumbs, mushroom, parmesan, tuscan cabbage
- FIORI** 28
Lightly fried zucchini flowers filled with 4 cheese, romanese sauce, basil oil

CUCINETTA

1 HAT AWARD

LE PASTE

Stone ground flour, organic eggs, pasta made in house, in our pasta room

- SPAGHETTI** 40e 45m
Spaghetti made with our organic parsley, handpicked WA crab meat, tomato sugo, chilli and garlic soffritto
- GNOCCHI** 36e 41m
Vincenzo's Signature potato Gnocchi, slow cooked ox tail ragu, redwine, pinenuts, fontina cheese
- BIGOLI** 45m
Fresh egg pasta, vongole, scampi broth, chilli, urchin butter, cannellini

PESCE

- PESCE** 53
Vincenzo's signature fish cooked in Cartoccio
- GAMBERI** 70
500g Oven baked Ballina King Prawns, chilli butter n'duja, aromatic bread crumbs
- COZZE** 65
1kg Live Port Stephens mussels, cooked with cherry tomato, garlic, chilli, herbs, zucchini flowers, charred bread
- ZUPPA** 73
My signature assorted Seafood casserole cooked with tomato, crab bisque, white wine, charred bread

DALLA GRIGLIA

- FIANCO** 69
AAco Kobe F1 Wagyu beef flank steak
MBS 6-7, 200g
- FILETTO** 79
Westholme F1 WAGYU Beef Scotch Fillet MBS 4-5 300gr
Add fried brussel sprouts & potato puree 12
All steaks served with various sauces pan jus

SECONDI

- POLLO** 47
Half chicken, filled with pork fennel sausage, truffle, parmesan, corn puree, charred corn, sauteed mushrooms
- VITELLO** 53
Oven baked slow cooked veal osso buco
cassarole, tuscan leaf, polenta gratin
- AGNELLO** 49
16hr slow cooked Riverina lamb shoulder, farro risotto, broccolini, almond, grape salad, salsa verde

CONTORNI

- INSALATA** 18
Garden salad, little gem, fennel, chives, balsamic
- VERDURE** 18
Baked butternut pumpkin, pepitas, goat cheese
- PATATE** 18
Triple cooked hand cut sweet potato

Minimum 2 courses on weekends

Please advise waiter for any allergy \$20 BYO only Tue-Thurs dinner only
12.5 % public holidays, cards incur 1.5% sundays 8%