

## — SNACKS

FRESHLY SHUCKED OYSTERS   NATURAL + LEMON	5.50ea
FRESHLY SHUCKED OYSTERS   DASHI + STRAWBERRY GUM + FINGER LIME	6ea
WARMED TOOLUNKA CREEK OLIVES	8
SALT + VINEGAR ZUCCHINI FRITTO   AIOLI	9ea

## — STARTERS

HIRAMASA KINGFISH   SPRING ONION + GINGER + SOUR APPLE	25
SICILIAN CAPONATA   QUAIL EGG + SEAWEED + SPENT FOCCACIA	24
HEIRLOOM TOMATO   PEACH + TARRAGON + STRACCIATELLA	26
QUAIL SALTIMBOCCA   PROSCUITTO + SAGE + YUZU	28
WAGYU BRESAOLA   ROMESCO + PICKLED ZUCCHINI + TOGARASHI	32

## — PASTA

LINGUINE PRIMAVERA   SPRING VEGETABLES + GARLIC + PECORINO	30
SQUID INK SPAGHETTI   BLUE SWIMMER CRAB + BROCCOLINI + YUZU KOSHO	45
PAN-FRIED GNOCCHI   PUMPKIN + CHORIZO + BURNT HONEY	32

## — LONG HAUL

GRILLED EGGPLANT   MISO + CASHEW + CHARRED CARROTS	38
PORK COTOLETTA   PRESERVED QUINCE + SALAMI + MONTE ROSSO	58
GRILLED SWORDFISH   SMOKED FENNEL + ALMOND + NECTARINE	48
DRY-AGED STRIPLOIN   CAVOLO NERO + GREEN PEPPERCORN + LEATHERWOOD HONEY	65
DRY-AGED DUCK CROWN   SEASONAL GARNISH LIMITED AVAILABILITY	85

## — SIDES

MARKET LEAVES   ORANGE + SHAVED FENNEL + MUSTARD DRESSING	12
GREEN BEANS   ALMOND + WAKAME + KOSHO	14
TRIPLE COOKED POTATOES   HOUSE SPICES	14

## — DESSERTS

PEACH CHEESECAKE   TOASTED CROISSANT	16
SMOKED CHOCOLATE   HAZELNUT + ORANGE + AERO	16
LA MADONNA TIRAMISU   COFFEE + MASCARPONE + CHOCOLATE	14

## — INSIEME

WINE PAIRING AVAILABLE WITH INSIEME MENU	85
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