

STUZZICHINI

'Sciatt' Fontina cheese in buckwheat and grappa tempura, radicchio	10
Crispy polenta sticks , gorgonzola sauce	8
SALUMI Served with bread and grissini	
Salumi selection	23
Prosciutto di Parma - Parma ham, grilled marinated globe artichoke	18
Bresaola - Air-dried beef, shaved parmesan, shaved fennel	18
Pancetta - Cured rolled pork belly, truffled honey, toasted piedmont hazelnuts	18
Salame di Pilu - Red wine salami, Lake Garda black olives	16

FORMAGGI

Selection of Three	25
Bagoss - Cows milk, 12 months matured, hard - Lombardia	12
Taleggio - Cows milk, washed rind - Lombardia	13
Verde di Capra - Goats milk blue - Lombardia	12
Toma Brusca - Cows milk, matured, semi-hard - Piemonte	13

ANTIPASTI

Lingua Salmistrata, crescione, salsa verde, capperi croccanti Pan fried cured ox tongue, fried capers, watercress salsa verde	20
Cotechino, mostarda di arancio, spinaci Crispy Cotechino sausage, mustard orange, sautéed spinach	20
Baccala e merluzzo d'acqua dolce, purea di cannellini Poached Murray cod, baccala & cannellini bean puree	23
Crudo di trota arcobaleno, barbabietola, yoghurt di capra, olive disidratate Crudo of rainbow trout, baby beetroot, sheep's yoghurt, dry olives	23
Lumache alle erbe e crema di patate Braised organic snails, silverbeet, potato puree & egg yolk	19

PASTA & RISOTTO

Risotto alla Milanese, guancia di manzo brasata Saffron risotto, red wine braised beef cheek	38
Bigoli, gamberi di fiume e piselli Wholemeal bigoli, yabbies, green peas	23/36
Gnocchi al ragout di cinghiale Potato gnocchi, & wild boar ragout	23/36
Casoncelli alla Bresciana Veal & pork filled casoncelli, burnt butter, sage, crispy pancetta	23/36
Pizzoccheri Valtellinesi Buckwheat Pizzocheri, potato, cabbage, sage, fontina cheese	22/34

SECONDI

Spiedo Bresciano con polenta Brescian slow spit roast - Pork ribs, pork scotch fillet, quail, duck, served with Storo polenta	39
Fesa di manzo al timo, melanzana e cicoria ripassata Roasted Beef Rump, baby eggplant, thyme, sautéed chicory	38
Agnello, bieta, pinoli ed uvetta Slow cooked lamb rump, silverbeet, pinenuts, raisins	38
'Busecca', trippa Milanese e borlotti Braised honeycomb tripe, pancetta, borlotti beans, shaved parmesan, crostini	32
Filetti di sardine, finocchio, olive nere e pompelmo Pan-fried sardine fillets, salad of fennel, black olives, grapefruit	36
Salmone alla plancia, polenta e lenticchie Crispy skin King salmon, polenta, lentils	36
Selection of three	24
Mixed leaf salad	9
Rocket & Parmesan	9
Tomato, red onion, Ligurian olives, basil	9
Soft polenta	9
Roast rosemary potato	9
Roasted pumpkin, honey, hazelnuts	9
Sonoma bread	5