

SANTINI PANE 8
Organic Sourdough + Pepe Saya Butter

ANTIPASTI

LIVE OYSTERS 38 / 76
Shucked to Order + White Balsamic + Shallot + Lemon

WOOD FIRED ABROLHOS ISLAND SCALLOP each 12
Orange + Fermented Chilli Butter

TUNA CANNOLI each 14
Raw Yellow Fin Tuna + Avocado + Preserved Lemon
Chives + Bottarga

CROSTINI 22
Dry Aged Pork Neck + Fermented Garlic-Anchovy

PECORINO 22
20 Month Aged Pecorino + Local Honey +
Young Marjoram + Fat Grissini

CALABRIAN SALT BAKED BEETROOT SALAD 25
Poached Pears + Preserved Plums +
Cashew Crème + Beet Juice

RAW SNAPPER 30
Tomato + 'Nduja Oil + Chilli + Saffron Crème + Chives +
Spiced Pangrattato

WOOD GRILLED ABROLHOS ISLAND OCTOPUS 30
Spiced Labneh + Pickled Fennel + Green Olive +
Capers + 'Nduja Oil + Lemon

BURRATA 28
La Delizia Latticini Burrata + Braised Cavolo Nero +
Chilli + Garlic + Olives + Herb Oil

PASTA

CALAMARATA ALLA VODKA 38
Tomato Passata + Basil + La Delizia Latticini
Stracciatella + Pangrattato

GNOCCHI 39
Potato Gnocchi + Sage + Garlic + Pecorino +
Burnt Butter

SQUID INK RISOTTO *Served Tableside* 42
Flash Seared Squid + Fish Roe + Lemon + Parsley Salad

RIGATONCINI & LAMB RAGU 39
12 Hour Braise + Baby Peas + Chilli Oil

CRAB LINGUINE 42
Blue Swimmer Crab + Tomato Passata + Cognac +
Garlic + Chilli + Greek Basil

PRINCIPALE

PAN SEARED SHARK BAY SNAPPER 54
Peppers + Tomatoes + Capers + Olives +
Tomato Oil

BERKSHIRE PORK CHOP 52
Porongurup, Great Southern Western Australia, 300g
Braised Cabbage + Guanciale + Seeded Mustard-Pork
Sauce

NEW YORK SIRLOIN 64
Pasture Fed MB2+, O'Connor Beef, Gippsland VIC, 300g
Red Pepper + Black Garlic Butter

THE QT RIB EYE 85
Grass Fed MB2+, O'Connor Beef, Gippsland VIC, 350g
Red Pepper + Black Garlic Butter

CONDIVIDERE
VEAL CHOP 'PARMIGIANA' *Limited Availability* 106
White Rock Milk Fed Veal, Western Australia 500g
Buffalo Mozzarella + Vodka Tomato Passata +
Pecorino + Basil

SALT CRUSTED 'BISTECCA ALLA FIORENTINA' 165
45 Day Dry Aged Grain Fed MS4, O'Connor Beef,
Gippsland VIC 1kg + Red Pepper + Black Garlic Butter

PIZZA

ROSSA

SAN MARZANO TOMATO & BASIL 32

Fior Di Latte + 20 Month Pecorino

DIAVOLA 36

Fior Di Latte + San Marzano Tomato
Spicy Salami + Olives + Chilli Honey

BIANCA

FUNGHI 36

Wild Mushroom + Provolone + Black Truffle + Thyme

DRY CURED PORK SAUSAGE 34

Fior Di Latte + Caramelised Onion + Potato + Parsley

'CACIO E PEPE' CLAMS 39

20 Month Aged Pecorino + Mozzarella +
Stracciatella + Pancetta + Lemon

INSALATA + CONTORNI

SUMMER LEAVES 14

Herbs + Shallots + Citrus Vinaigrette

PEA SALAD 16

Lemon Ricotta + Mint + Shallot + Lemon Dressing +
Ricotta Salata

GREEN BEANS 16

Fermented Chilli + Almonds + Salsa Erbe

CRISP ITALIAN POTATOES 12

Rosemary + Garlic

BONE MARROW 22

Wood Roasted Bone Marrow + Sicilian Caper + Parsley Salad

DOLCI

TIRAMISU '1988 RECIPE' *Served Tableside* 24

Espresso + Mascarpone Crème + Lots of Alcohol

CANNOLI 22

Marsala Pastry + Sweet Ricotta

BAKED CHOCOLATE CHEESECAKE 24

Valrhona Chocolate + Sour Cherries + Amaretto +
Vanilla Crema

SWEET ARANCINI 23

Vanilla Rice + Lemon-Mascarpone Ice Cream +
Fennel Pollen + Lemon Crema

SORBETTO DI ARANCIA 16

Orange Sorbet

FORMAGGIO 42

Capra Foglia Noce + Gorgonzola Piccante DOP

Blackall Gold Washed Rind + Honeycomb

Chutney + Grissini + Lavosh + Oat Biscuits