

Cicchetti (all served on Toasted Baguette) (GF available on request)

Charred Sweet Peppers & Fresh Basil \$6

Salted Cod with Lemon, Radicchio with Baby Caper Berries \$6

House Made Olive Tapenade, Sopressa Salami & Pickled Green Chilli \$6

Prosciutto & Buffalo Mozzarella with Pistacchio & Beechworth Honey \$6

Charred South Australian Prawn on House Made Sour Cream & Chive \$7

Seasoned Goats Cheese with Fried Zucchini & Salted Ricotta \$6

Smoked Salmon on Seasoned Lemon Mascarpone \$7

Antipasti

Our Nonna's Focaccia with Oregano, Garlic & EVO
(Baked Daily) \$10

Cicchetti Antipasto

Our Family Own House Made Hot & Mild Salami, House Made Giardiniera, Prosciutto, Sicilian Olives
& Nonna's Focaccia \$31

Goat Cheese Balls (2)

Deep Fried Goat Cheese Balls Drizzled with Truffle Honey \$8

Burrata (GF)

Italian Cow Milk Mozzarella, Fried Capsicum, Basil & Grated Pecorino \$18

Primi

Calamari Fritti

Lightly Dusted Fresh Australian Fried Calamari & Roasted Garlic Aioli \$19

Gamberoni (3) (GF)

Charred South Australian King Prawns, Chilli, Garlic Parsley Butter \$27

Risotto del Giorno M/P

Charred Quail (GF)

Deboned Quail in Vino Bianco \$18

Pasta

House-Made Gnocchi

Fresh Gnocchi, Burnt Butter, Crispy Sage, Pangrattato, (Crispy Fried Breadcrumbs with Chilli, Garlic), Grana Padano \$28

Pappardelle

Slow Cooked Osso Buco, Parmigiano Reggiano \$29

Rigati alla Vodka

Tomato Puree, Vodka, Cream with Grana Padano \$28

Frutto di Mare

Fresh Spaghetti, Seafood, Crustaceans in Vino Bianco \$39

Secondi

House Made Porchetta (GF)

Stuffed Pork Belly (Fennel & Aromatics), Pickled Fennel, Salsa Verde \$32

Bistecca alla Fiorentina (1kg)

Served Rare or Medium Rare with Salsa Verde (GF) \$120

(Please note, traditionally Bistecca alla Fiorentina is served rare. We will allow medium-rare, to cook more than this is not possible)

Pesce del Giorno M/P (GF)

House Chicken Cotoletta

Crumbed Chicken Breast with Fried Peppers & Garlic Aioli \$31

Bistecca del Giorno (GF)

Today's Steak, Rosemary Salt Fries, Confit Garlic Sauce M/P

See Board for Seasonal Weekly Chef Specials



Contorni

Rosemary Salt Fries, Roasted Garlic Aioli \$11

Verdura – Sauteed Greens with Chilli, Garlic & EVO \$11

Roast Potatoes with Truffle Cream & Pecorino \$12

Rocket, Pear & Walnut Salad with Shaved Grana Padano & Lemon Vinaigrette \$12

Dolce (all desserts house made)

Bombolini

Ricotta Donuts, Crema di Pistachio, Chocolate Gelato \$18

Tiramisu

House Made Savoirdi Biscuits, Fresh Cream, Mascarpone Cheese, Coffee, Marsala \$17

Amalfi Lemon Tart

House Made Lemon Tart with Vanilla Ice-Cream \$17

Pana Cotta di Cioccolata

Belgium Chocolate Pana Cotta, Pistacchio Gelato & Raspberries \$16

Torta Tenerina

Almond Meal Chocolate Brownie with Vanilla Bean Ice-Cream \$18

Our Family Heritage

Viggiano is a commune in the province of Potenza, in the Southern Italian region of Basilicata. It is bounded by the comuni of Calvello, Corleto Perticara Nova, Laurenzana, Marsicovetere and Montemurro.

Viggiano is known for migrant street musicians who have brought their music to Italy and worldwide through the centuries, as well as renowned for the construction of harps.

The Sacro Monte di Viggiano, at 1725 m above sea level, is the site of the most important Marian sanctuary in the region, the one dedicated to the Black Madonna, queen of Viggiano, officially proclaimed "Protector" of Basilicata in 1991 by Pope John Paul II. Portrayed in a wooden statue, this sacred figure has strongly humanised features with robes and details that make her regal and opulent, a true queen to be adored.