



*"Cooks make meals,
Chefs design new dishes,
But I serve emotions, freely."*

Fabio Durpetti

SALUMERIA

*Traditional Italian cured meats, produced by a local artisanal company, 100% natural.
Sliced the old-fashioned way - with a manual slicer.
Served with freshly baked breads and house pickles.*

	80g	150g
"PRINCI" MORTADELLA WITH PISTACCHIO	14	24
"QUATTRO STELLE" CAPACOLLO	14	24
"QUATTRO STELLE" SALAME AL TARTUFO	16	26
"LEVONI" PROSCIUTTO SAN DANIELE 24 MONTH CURED	19	34
"QUATTRO STELLE" 12 MONTH DRY-AGED MB 9+ WAGYU BRESAOLA	22	37

ANTIPASTI

OSTRICHE CON CAVIALE (GF)	8 EA
East 33 Sydney Rock Oysters, black caviar, chives, apple	
OLIVE ALL'ASCOLANA	28
Pork, beef & turkey stuffed Tenera Ascolana olives, lime mayonnaise	
BURRATA E CAPONATA (V, GFO)	30
"La Stella latticini" burrata cheese, Sicilian caponata, Melba toast, almonds	
FRITTURA MISTA DI MARE (GFO)	32
Lightly fried calamari, WA banana prawns, zucchini, carrots, XII mayo	
"QUATTRO STELLE" MB 9+ BRESAOLA DI WAGYU (GF)	32
Rocket pesto, crumbled walnuts, parmigiano chips & mousse, lemon EVOO	

PRIMI PIATTI

All pasta, gnocchi & sauces are made in house using the finest local & traditional ingredients.

SEDANI AI DODICI POMODORI (V, VEO)	32
Fresh local & premium imported twelve variety tomato sugo, parmigiano, basil	
GNOCCHI ALLA RAPA ROSSA (VO, GFO)	36
Beetroot gnocchi, gorgonzola, sage, dried pears, crispy guanciale	
RISOTTO ALLA ZUCCA (V, GF)	36
Butternut pumpkin, Italian Taleggio cheese, Taggiasca olive dust, parmigiano chips	
SPAGHETTI AL NERO	42
Homemade squid ink spaghetti, WA king prawns, lobster bisque, yellow cherry tomatoes, chorizo powder	
PAPPARDELLE AL RAGU DI CERVO	40
Egg pappardelle, 12 hour venison ragù, Pecorino Toscano, dried blueberry	

GF - GLUTEN FRIENDLY, V - VEGETARIAN, VE - VEGAN, O - OPTION

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A 10% surcharge applies on Sundays, 15% on Public Holidays

SECONDI PIATTI

LA PARMIGIANA VEGANA (VE)		38
Vegan eggplant parmigiana, San Marzano sugo, vegan mozzarella, vegan parmigiano		
PORCHETTA DI ARICCIA (GF)		46
Roman style crispy skin Berkshire pork, creamy mash potato, celeriac remoulade		
GALLETTO ALLA DIAVOLA (GF)		48
6 week old grade A spatchcock, new baby potatoes, broccolini, spicy mustard sauce		
FILETTO DI ORATA ALL'ACQUA PAZZA (GFO)		49
Poached snapper fillet, black olives, cherry tomato & herb fish broth, charred bread		
TAGLIATA DI MANZO AI PORCINI E TARTUFO (GF)		56
300g Black Angus sirloin beef 40 days dry-aged, porcini mushrooms, black truffle, fries		

CONTORINI - SIDES DA CONDIVIDERE - SHARED

<i>Italian cuisine is more than just food, it's a celebration of community, tradition & connection. For centuries, Italians have gathered around the table to share meals 'alla famiglia'. Today, this tradition inspires our menu. We invite you to explore the Italian way of dining, seasonal, simple & always best when shared.</i>			
GAMBERONI AL FORNO A LEGNA (GF)			14 EA
Wood-fired WA king prawns, chilli, salmoriglio			
ROTOLO DI SALSICCIA AL FORNO AL METRO (GF)	1/2M	38	
Wood-fired Italian sausage, rosemary, garlic, chilli, green olive	1M	72	
	2M	136	
	3M	180	
SPALLA DI AGNELLO (GF)		96	
24 hour slow-cooked Cowara lamb shoulder, broccolini, confit truss tomato, creamy mash potato			
FIorentina DA 1KG (GF)		198	
1kg Tuscan-style Jack's Creek, 120 day grass fed, 40 days dry-aged T-bone steak, rocket & parmigiano salad, rosemary roast potatoes, red wine jus			
PATATINE FRITTE (V,GF)		12	
Fries, XII mayo			
INSALATA DI RUCOLA E GORGONZOLA (V, GF)		16	
Wild rocket, gorgonzola, pears, walnuts, balsamic, EVOO			
PURE' DI PATATE (V, GF)		16	
Creamy truffled mash potato			
BROCCOLI GRIGLIATI (V, GF)		16	
Grilled broccolini, almonds, pecorino, lemon dressing			

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