

ASSAGGI

SMALL BITES

Natural freshly shucked **oysters** 3pcs / 16

Kingfish crudo, mojito dressing, baby fennel, dill, chilli, black sesame tuile, Cetara's colatura / 29

Lantieri Franciacorta Cuvée Brut Lombardy, Italy 21

Wagyu carpaccio, parmesan crisp, porcini salt, pickled mushrooms / 29

Burrata, prosciutto di Parma, cherry tomatoes, basil salad / 27

Scallops, cauliflower purée, blood orange dust, black olive soil, black sesame tuile / 27

Beef & lobster tartare, black olive soil, fig compote, pickled shallots, pepper crisp, 96 hour cured egg yolk / 32

Bardolino Le Fraghe Veneto, Italy 19

Fried **eggplant** involtini, ricotta, spinach, smoked scamorza (v) / 21

Maude Pinot Noir Central Otago, NZ 16

Fried **quail**, pickled red cabbage, mustard fruits, vincotto / 34

Fried **calamari**, balsamic aioli / 25

Gnocchi quattro formaggi - gorgonzola, parmesan, pecorino, asiago / 25

Agnolotti, ricotta, truffle, beef cheek ragu / 24

Ravioli, porcini mushrooms, duck / 27
Le Ragnaie Brunello di Montalcino Tuscany, Italy 75ml 40 / 150ml 75

Prawn **risotto**, prosecco, lemon marinated zucchini, stracciatella cheese, black lime dust / 30

Cacio di bosco **pallotte**, Napolitana sauce, truffle / 24

White **sourdough** boule, butter, olive oil, balsamic vinegar / 10

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

Southwest **lamb cutlets**, pistachio & bread crumb, tuscan herbs, provolone, pickled cabbage 250g / 44 | 500g / 80

Le Ragnaie Brunello di Montalcino Tuscany, Italy 75ml 40 / 150ml 75

Seared **duck breast**, lampascioni onions, spinach, almond tuile, marsala, vincotto sauce / 45

Filetto Al Balsamico

200g Black Angus **beef fillet**, parmesan potato cake, wild mushrooms, sautéed spinach, balsamic beef jus / 64

Pio Cesare Barolo Piedmont, Italy 75ml 32 / 150ml 60

Chicken diavola, roasted capsicum, chicken jus, broccolini, bergamot gel / 40

Pork ribs plate, figs, aceto balsamico di Modena glaze 500g / 48

Bistecca Fiorentina

Margaret River **beef T-Bone**, 100 days grainfed 1kg / 125

Henschke 'Keyneton Euphonium' Shiraz Cabernet Barossa Valley, SA 26

Paccheri pasta, **lamb** salmi, rosemary, pecorino / 42

PESCE

FISH

Woodfired **octopus**, potatoes, olives, lemon, friggitelli 400g / 55

Cantine Prà Soave Classico 'Otto' Garganega Veneto, Italy 20

Northwest woodfired king **prawns**, lemon, garlic, pangrattato 3pcs / 39 | 6pcs / 72

Pan-fried premium **fish fillet** of the day, braised leeks, sautéed asparagus, salsa verde 180g / 52

Squid ink **spaghetti**, blue swimmer crab, chilli, garlic, bottarga / 46

Porcini crusted **toothfish**, confit cherry tomatoes, fresh basil, black garlic gel / 66

CHEF'S TASTING MENUS

Journey the flavours of modern Italy with a curation of signature dishes, each designed to share.

Experience / 99 per person

Premium Experience / 149 per person

Wine Pairing / 50 per person

CONTORNI

SIDE DISHES

Premium Italian **mushrooms**, WA cultured butter, thyme, garlic (v) / 25

Broccolini, chilli, garlic (v) / 18

Rosemary garlic **potatoes** (v) / 16

Honey glazed **carrots**, provola fondue, pine nuts, sage (v) / 17

Palermo style **artichoke** caponata (v) / 16

Rocket salad, pear, parmesan, balsamic vinegar (v) / 16

(v) Vegetarian | **M** Signature Dish | *W* Wine Pairing by Glass

Please note that credit card payments incur a service fee of 1.15%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please note that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

MODO·MIO
CUCINA ITALIANA