

# MASSI

## Antipasti

**Natural oysters**, finger lime dressing (gf,df) 4.5 pp

**Marinated olives**, orange + spice (v,gf,df) 9

**Salumi misti**, gnocchi fritto + giardiniera (df) 15

**Mushroom arancini**, porcini aioli (v) 4.5 pp

**Zucchini flower fritti**, filled with eggplant + tomato (v,gf,df) 7 pp

**Char grilled octopus**, borlotti beans, sage, tomato + nduja (gf) 19

**Steak crudo**, pistachio, onion agrodolce, parmesan custard + beef cracker (gf) 20

**Burrata**, heirloom beetroots, black olives, salsa vera + grissini (v) 19

## Pasta di casa

**Orecchiette**, duck ragu, cinnamon, tomato + marjoram 29

**Squid ink cavatelli**, clams, calamari, bottarga + pangrattato (df) 28

**Saffron tagliatelle**, osso buco stracotto, bone marrow + gremolata 28

**Tortelloni verde**, caramelised pumpkin, nutmeg, amaretto + aged balsamic (v) 27

*gluten free pasta available upon request*

## Secondi

**Slow cooked beef short rib**, pickled shimeji, confit shallots, potato gratinata (gf) 38

**Roasted pork fillet**, pancetta, braised cheek, macadamia, parsnip cream + raisins (gf) 37

**Pan fried barramundi fillet**, sicilian caponata, saffron + grilled leeks (gf) 38

## Contorni

**Cauliflower fritti**, pine nuts, currants + brown butter (v,gf) 11

**Radicchio salad**, fennel + citrus dressing (v,gf,df) 10

**Fries** (v,gf,df) 9

## Dolce al piccolo piatti 13

Lemon parfait

Gold cannoli

Tira mi su

Bombe alaska

Sicilian cassata

Ferrero roche

**Cheese of the day** with seasonal chutney + lavosh 16