
ENTREES

ARANCINI \$12

Truffle & porcini mushroom

CRAB COQUETTES \$6EA

Hokkaido crab, tonnato sauce & chives

POLPETTE & FOCACCIA \$20

Angus meatballs, tomato sauce & parmesan cheese

POTATO BITES \$18

Cacio & pepe potato croquettes

BURRATA \$24

Fresh burrata, semi dried cherry tomatoes, rocket & balsamic vinegar

MINI BURGER \$7EA

Brioche bun, Genovese meat & cheese

PANKO PRAWNS \$28

Crispy prawns, sweet chilli sauce, Japanese mayo & tobiko caviar

FOCCACCIA SANDWICH \$22

Ask our staff about our focaccia of the week

MAINS

PACCHERI \$29

Cacio & pepe, truffle & breadcrumbs
(Tablesides Pasta with the famous cheese wheel)

CARBONARA \$29

Homemade tonnarelli, guanciale, carbonara sauce, pecorino & black pepper

GNOCCHI \$32

Potato gnocchi, blue swimmer crab, garlic & cherry tomatoes

COSTINE ALLA GREMOLATA \$46

700g of short ribs BBQ with gremolata

CARTOCCIO \$38

Catch of the day, vegetables, cherry tomatoes & mussels

BISTECCA PORK MILANESE \$42

Breaded beef with mashed potatoes & lemon zest

SIGNATURES

NONNA'S SPAGHETTI & POLPETTE \$60 (SERVES 2)

340g of handmade spaghetti, pomodoro sauce, wagyu beef meatballs, finished with fresh parmigiano on top

RIGATONI A LA TOSCANA \$35

Silky tomato & cream sauce served tableside

SIDES

FRIARIELLI, OLIVE OIL & PEPPERONCINO \$12

MIXED LEAF SALAD WITH VINAIGRETTE MAYONNAISE \$8

ROSEMARY POTATOES \$8

DESSERTS

TIRAMISU \$12

PANNACOTTA \$12

PISTACHIO CHEESECAKE \$12

A 10% service charge applies to groups of 6+.
Surcharges: 10% on Sundays, 15% on Public Holidays.
Our kitchen handles nuts, shellfish & gluten. We aim to meet dietary needs, but allergen-free meals can't be guaranteed.