

**ANTIPASTI**

*Antipasti \$7 each or 3 for \$18*

Artichoke and Brussels sprouts fritti  
 Red Hill lamb & Heritage pork meatballs al forno  
 Arancini with scamorza cheese  
 House giardiniera  
 Mozzarella and sourdough spiedini alla Romana  
 Tuna rillette with marinated radicchio and crostini  
 Roasted pancetta wrapped asparagus with sauce gribiche

**PRIMI**

Marinated baby vegetables with walnuts and mozzarella burrata 14.  
 Fresh mozzarella, made in house daily, served with market accompaniments 16.  
 Bruschetta with grilled Pacific prawns and romesco sauce 14.  
 Bruschetta with white bean and roasted garlic puree, roasted kale, pickled red onion and pecorino 12.  
 Grilled lamb riblets with salmoriglio and taggiasca olives 13.  
 County Line mixed baby lettuces with Banyuls vinaigrette and sourdough croutons 11.  
 Butter lettuce and little gem salad with cara-cara oranges, manchego cheese, radish and haas avocado 13.  
 Local artisan salumi plate with pickled vegetables 18.  
 Tuscan kale soup with a slow egg, fried bread and Fiori Sardi pecorino 9.

**PIZZA/PASTA**

Pizza fresca with house made mozzarella, crushed tomatoes and basil 15.  
 Pizza funghi with fontina and black truffle oil 15.  
 Pizza salsiccia with house made pork sausage, piquillo peppers, mozzarella and crushed tomatoes 15.  
 Pizza di stagione with green garlic, nettles, mozzarella burrata and mint 15.  
*Add prosciutto, County Line farm egg, arugula or avocado to any pizza for 2.00*  
 Meyer lemon risotto with grilled Hawaiian blue prawns and salsa verde 23  
 Wild mushroom mafalde with roasted chicken, soffrito, and foraged mushrooms 14. / 22.

**SECONDI**

Pan roasted sea robin with PEI mussels, spicy chorizo broth, roasted fennel, potatoes and aioli 29.  
 Grilled branzino with roasted avocado, sweet onion puree and charred spring onions 27.  
 Farro and hazelnut polenta with spring vegetables, fried broccoli and a Red Hill farm slow egg 24.  
 Grilled 12oz. grass-fed ribeye with asparagus, onion and sorrel panade and brown butter beef sauce 38.  
 Mary's chicken: mushroom roulade, tortellini, fried drumette with English peas, mint and radish 26.  
 House ground hamburger on our house-made brioche bun with spicy parmesan fries 16. add cheese 1

**CONTORNI**

Roasted cauliflower and romanesco with citrus and taggiasca olives 6.  
 Broccoli di Ciccio with chili & garlic 6.  
 Asparagus with bread crumb salsa and sieved egg 6.