

Sample à la carte menu

Cantabrian anchovy, butter, sourdough 8 ea

Supplì, tomato, mozzarella, lardo 12 ea

Buffalo stracciatella, broad bean, pea, salsa verde 22

Yellowfin tuna crudo, cara cara orange, fennel, chervil 26

Spanner crab, Jerusalem artichoke, yuzu 28

LP's smoked mortadella, tempura shishito pepper 24

Beef tartare, black garlic, horseradish, hot paprika crisps 26

Wagyu Bresaola, pecorino predicatoro, cantaloupe melon 28

Spaghetti cacio e pepe 27

Ravioli puttanesca, black olive, caper, tomato, basil 32

Cavatelli, roasted piquillo pepper, stracciatella, oregano 32

Tajarin, Alba white truffle, Reggiano, yolk 90

Tagliatelle al Nero, sea urchin, white asparagus, chive 60

Conchiglie, prawn, smoked tomato XO 36

Mafaldine, cuttlefish, fermented chilli, fried caper 36

Gigli, pork & chilli sausage, cime di rapa, sweet garlic 36

Casarecce, braised goat, rosemary, pangrattato 38

Leaf salad 12

Sugarloaf 'Caesar', pancetta, Reggiano, cured yolk 18

Fioretto, confit garlic sauce, lemon, chilli 16

Let our chefs decide for you 80pp

Let us pair your wine 55pp

We are cashless. We accept all major credit cards and EFTPOS

Dolci

Rice custard, caramelised white chocolate, croissant crumb 18

drink Lillypilly Wines Noble Harvest - Semillon, Sauvignon, Vermentino - Leeton 17

Vanilla panna cotta, blood orange granita, buckwheat 16

drink Lillypilly Wines Fiumara 7 - Cabernet Sauvignon, Shiraz - Leeton 17

Affogato, Naked hazelnut 16

Gelati 6 / scoop

Chocolate & Bourbon

Pistachio

Hazelnut

Lemon & rosemary

Blueberry & juniper berry

Formaggi

Cheese plate 38 for 3 / 16 each

Long Paddock Silver Wattle, cow's milk, AU

Prom Country 'Granny's Blue' Organic, cow's milk, AU

Maffra Cloth-Aged Cheddar, cow's milk, AU

Bruny Island Raw Milk C2, cow's milk, AU

Digestivo

Ragazzi Espresso Martini 23

Ragazzi Night Cap 22

Naturale 'Bitter' – Sicily 10

Cello Liqueur Limoncello - Australia 12

Cascina Tavijin 'La Signora' Grappa 16

Antica Fabbrica Liquori Colazingari Sambuca 10

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Sample Set Menu \$80pp

Cantabrian anchovy, butter, sourdough

Buffalo stracciatella, broad bean, peas, salsa verde

Beef tartare, black garlic, horseradish, hot paprika crisps

Ravioli puttanesca, black olive, caper, tomato, basil

Casarecce, braised goat, rosemary, pangrattato

Leaf salad

Fioretto, confit garlic sauce, lemon, chilli

Vanilla panna cotta, blood orange granita, buckwheat

A 10% service fee is applied to all reservations of 6 or more.

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Sample Set Menu \$95pp

Supplì cacio e pepe

Cantabrian anchovy, butter, sourdough

Buffalo stracciatella, broad bean, peas, salsa verde

Beef tartare, black garlic, horseradish, hot paprika crisps

Ravioli puttanesca, black olive, caper, tomato, basil

Mafaldine, cuttlefish, fermented chilli, fried caper

Gigli, pork & chilli sausage, cime di rapa, sweet garlic

Leaf salad

Fioretto, confit garlic sauce, lemon, shichimi

Vanilla panna cotta, blood orange granita, buckwheat

Rice custard, caramelised white chocolate, croissant crumb

A 10% service fee is applied to all reservations of 6 or more.

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