

Eucina

a la carte

antipasti

Olive sott'olio, Reggiano, e acciughe \$7ea
all 3 @\$17
- Ligurian and Puglian green olives
- Reggiano parmesan (50g)
- marinated and pickled Sicilian anchovies
all served with our grissini

Ostriche al naturale \$3.5ea
Oysters opened to order accompanied with shallot and
Ardoino aged red wine vinegar

Prosciutto di San Daniele e mozzarella di bufala \$19
San Daniele prosciutto (30g) with fresh buffalo mozzarella
and torta frita

Affettato misto \$16
Mixed plate of sliced cured meats with montasio cheese

Scampi ai ferri \$4.50 each
Char grilled W.A. scampi, lemon infused olive oil and parsley

primi

Calamari ai ferri \$20
Char grilled fresh local calamari dressed with 'salmoriglio' on a
farro, herb and radicchio insalata

Carciofo ripieno \$14
Braised globe artichoke in verdicchio with E.V. olive oil stuffed with
breadcrumbs, pecorino and mint

Quaglie con cotechino e mostarda di Cremona \$18
Flat grilled confit quail and cotechino with braised local green lentils
and mustard fruits from Cremona

Piatto povero del giorno \$17
Offal dish of the day

primi - pasta e risotto

Brodo di pollo con tortellini \$14
A rich clear chicken broth with handmade veal and spinach tortellini

Pizzoccheri \$19
A typical baked pasta from Lombardia made from buckwheat lay-
ered with savoy cabbage, fontina, nicola potato finished with burnt
sage butter

Linguine al granchio e bottarga di muggine \$22
Linguine with blue swimmer crab meat, E.V. olive oil, garlic,
parsley, golden breadcrumbs and bottarga

Risotto del giorno \$POA
Risotto of the day

Pappardelle con ragu di agnello e pecorino \$19
Fresh pappardelle with a slow cooked lamb ragu with pecorino

secondi

Pesce del giorno Market Price
Fresh market fish of the day

Arrosto del giorno \$POA
Roast meat of the day

Abbacchio alla Romana con carciofi \$32
Roman style suckling lamb roasted with white wine, vinegar and
oregano with breaded artichokes and potatoes

Bistecca di manzo ai ferri \$36
Char grilled 400g Victorian rib-eye steak on sauteed English spinach
with caramelised eschallots

Coniglio in due modi - Duo of Rabbit \$31
- legs braised in red wine, cocoa, pine nuts and raisins on potato
- roasted loin wrapped in prosciutto filled with veal, chestnut and
thyme upon black cabbage

contorni

Patate con aglio ed erbe \$7
Potatoes with roasted garlic, rosemary and sage

Fagiolini saltati \$7
Steamed green beans with garlic and E.V. olive oil

Insalata di rucola, finocchio e pera \$7
Salad of rocket, shaved fennel and pear with a sherry vinaigrette

Melanzane Parmigiana \$8
Baked eggplant layered with tomato sugo, basil and parmesan