

PANE e ANTIPASTI

{Breads, Small Plates & Snacks}

Wood Baked Rosemary Focaccia 14

Wood Baked Rosemary Focaccia, whipped
Ricotta & Chestnut Honey 18

Riverina Olives 'miste' 10

Zucchini Fritti 14

Wood Roasted Pepper, Honey & Thyme
Salmoriglio 19

FOCACCIA

Mortadella -

Mortadella, Stracciatella, Green Olive &
Pistachio 17

Pollo -

Woodfired Rosemary Chicken,
Crispy Pancetta & Romesco 23

Salsiccia -

Hand cut Pork Sausage, Cavolo Nero,
Chilli & Pecorino 18

Eggplant Parmigiana -

Baked Eggplant Parmigiana, Tomato,
Basil & Ricotta 18

Bresaola

Wagyu Bresaola, Sun Dried Tomato, Rocket,
Reggiano & Maionese 21

Porchetta

Wood Roast Porchetta, Salsa Verde, Watercress,
Mostarda & Cauliflower 18

Prosciutto

San Daniele, Rucola, Tomato & Bufala 18

Bomba

Salami, Chilli Salsa Rossa, Crema di Pecorino, Sun
Dried Tomato & Basil 17

TO ENSURE SMOOTH SERVICE FOR ALL OUR GUESTS,
WE ASK KINDLY THAT ALL BILLS ARE NOT TO BE SPLIT.

FORMAGGI

{italian cheeses, dried fruits, nuts & pane carasau}
selection of one 16

GORGONZOLA
VERDE di CAPRA
soft, rich, medium blue

LOMBARDIA {goat}


TESTUN AL BAROLO
mixed milk, matured in
nebbiolo grape must

PIEMONTE
{cow, sheep}


GROTTONE DOP
hard sheep's milk pecorino,
lightly smoked

SARDEGNA {sheep}


PARMIGIANO
REGGLANO
hard, sweet, floral notes

EMILIA
ROMAGNA {cow}


TALEGGIO
soft cheese, mild, salty
undertones, barnyard notes

PIEMONTE {cow}


DOLCI

Amedei Chocolate Sorbet & Praline 16
Tira Mi Su 18

Italian Meringue, Citrus, Passionfruit
& Lemon Curd 18

Ligurian Honey Panna Cotta
& Pear 17

Affogato - Vanilla Bean Gelato &
Coffee 12 add Nocello liqueur 18

SYDNEY MORNING

HERALD GOOD FOOD GUIDE



2025

ITALIAN
AND
SONS
vino e cucina

