

# PRIMI PIATTI E ANTIPASTI

<b>Bruschetta alla Pugliese (2 pieces)</b>	<b>24</b>
Toasted ciabatta bread served with bruschetta mix, burrata & fillets of white anchovies from Sicily	
<b>Carpaccio di Manzo con Rucola e Scaglie di Parmigiano</b>	<b>25</b>
Thinly sliced pepper crusted filet mignon served with shaved Parmesean, rocket & lemon vinaigrette	
<b>Insalata di Polpo</b>	<b>30</b>
Cooked Fremantle octopus salad with potato, green olives & white wine vinegar	
<b>Prosciutto San Daniele con Burrata</b>	<b>48</b>
24-month aged San Daniele prosciutto served with Burrata on toasted bread (Great for sharing)	
<b>Tartare di Pesce Fresco</b>	<b>30</b>
Thinly sliced seasonal fresh fish dressed with a limoncello vinaigrette	
<b>Wagyu Bresaola</b>	<b>33</b>
Quattro Stelle highly marbled cured beef served with marinated zucchini & lemon zest	
<b>Insalata Caprese (V)</b>	<b>30</b>
Heirloom tomatoes topped with fresh basil, Burrata & aged balsamic vinegar from Modena	
<b>Arancini (4 pieces) (V)</b>	<b>18</b>
Sicilian rice balls stuffed with reggiano, mozzarella, peas & potatoes	
<b>Friturra Mista di Pesce</b>	<b>23/36</b>
Italian-style crispy golden crumbed cuttlefish, calamari & prawns served with tartare sauce	
<b>Parmigiana di Melanzane (V)</b>	<b>30</b>
Thin layers of oven baked eggplants with Mozzarella cheese, tomato sauce & basil	
<b>Polpette al Sugo (5 pieces)</b>	<b>20</b>
Roberto's beef meatballs soaked in a tomato marinade	
<b>Salsiccia Calabrese Arrostita</b>	<b>22/35</b>
Cacciatora sausages sliced, grilled & served with olives & toasted ciabatta bread	

Please inform waitstaff if you have any dietary requirements.

Private dining options available for events.

# PASTA

<b>Fettucce al Ossobuco</b>	<b>36</b>
Roman-style pasta cooked with a veal shank ragù, Pecorino cheese & cherry tomatoes	
<b>Pappardelle al Coniglio</b>	<b>35</b>
Pappardelle cooked with a rabbit ragù & Taggiasca olives	
<b>Orecchiette Brindisine</b>	<b>37</b>
Apulian ear-shaped pasta cooked with broccolini (rapa) & sweet Italian pork sausage	
<b>Tagliatelle al Ragù Bianco</b>	<b>34</b>
Tagliatelle with a creamy beef ragù & Truffle Pecorino Romano cheese	
<b>Spaghetti allo Scoglio</b>	<b>46</b>
Spaghetti with prawns, clams, mussels & squid in a garlic olive oil sauce with cherry tomatoes	
<b>Linguine ai Ricci di Mare e Vongole</b>	<b>44</b>
Linguine with sea urchin meat (uni), shark bay clams & Bottarga	
<b>Agnolotti alla Vodka (V)</b>	<b>33</b>
Stuffed spinach and ricotta pasta cooked in a pink vodka sauce with Truffle Pecorino cheese	

# GNOCCHI

<b>Gnocchi al Salmone</b>	<b>39</b>
Potato dumpling cooked with Tasmanian salmon & Burrata in a zucchini cream	
<b>Gnocchi di Patate con Gorgonzola e Formaggi Misti (V)</b>	<b>34</b>
Potato dumpling cooked with Gorgonzola & a mixed cheese sauce	
<b>Gnocchi Arrabbiata con Salsiccia Piccante</b>	<b>35</b>
Potato dumpling cooked with Cacciatora sausages, Taggiasca olives & cherry tomatoes	
<b>Gnocchi alla Bolognese con Polpette</b>	<b>34</b>
Potato dumpling cooked with a beef ragù & meatballs	



# MAINS

All mains are served with seasonal vegetables & roasted potatoes

<b>Roberto's Saltimbocca di Vitello</b>	<b>46</b>
Roman-style veal medallions, Parma ham & Sage cooked in a Marsala sauce	
<b>Spalla d'Agnello al Forno</b>	<b>49</b>
Slow-cooked braised lamb shoulder with Primitivo red wine from Puglia	
<b>Involtini di Pollo</b>	<b>42</b>
Rolled chicken breast stuffed with prawns & capsicum, dressed in a light creamy sauce	
<b>Dentice con Olive e Pomodorini</b>	<b>54</b>
Snapper roasted with tomatoes, capers, olives, brown butter & lemon zest	
<b>Salmone al Cognac e Gamberetti</b>	<b>45</b>
Tasmanian salmon cooked in a light cognac sauce with prawns & chopped pistachios	

# PRIME CUTS

All prime cuts are grainfed & sourced from Margaret River farms

<b>Bistecca alla Fiorentina</b> T-Bone Steak 650 grams	<b>78</b>
<b>Costata di Manzo alla Brace</b> Rib-Eye Steak 450 grams	<b>69</b>
<b>Filletto di Manzo</b> Scotch Fillet 400 grams	<b>58</b>

# RISOTTO

Please allow a cooking time of 30 minutes

<b>Risotto ai Tre Crostacei</b>	<b>49</b>
Carnaroli risotto, crab meat, crayfish tail & tiger prawns	
<b>Risotto con Funghi Porcini e Ossobuco</b>	<b>44</b>
Carnaroli risotto, Porcini mushrooms, veal shank & lemon zest	
<b>Risotto allo Zafferano con Polpa di Granchio e Ricci di Mare</b>	<b>49</b>
Carnaroli saffron risotto, crab & sea urchin meat (uni)	

# VEGAN

## ANTIPASTI

- Carotine e Broccolini** 19  
Charcoal grilled heirloom baby carrots & broccolini with aged balsamic dressing from Modena
- Pane e Olive** 15  
Ciabatta bread served with a mix assortment of marinated olives
- Bruschetta al Pomodoro (2 pieces)** 14  
Bruschetta mix served on toasted ciabatta bread with basil & dressing
- Cavolfiore Fritto Aromatici** 16  
Florets of cauliflower lightly fried and served with tomato sauce and fresh basil
- Crostini di Pane con Crema di Broccoli** 14  
Toasted ciabatta bread served with a broccoli cream dip

## MAINS

- Ravioli Rossi** 35  
Roasted eggplant & semi-dried tomato homemade pasta in tomato sauce & basil
- Paccheri all'Arrabbiata** 35  
Paccheri pasta with fresh tomato sauce, garlic, chilli & basil
- Risotto all'Ortolana** 38  
Carnaroli risotto cooked with seasonal vegetables  
(Please allow a cooking time of 30 minutes)
- Linguine alla Puttanesca** 34  
Linguine cooked in a tomato sauce with olives, capers, garlic & chilli
- Spaghetti al Aglio, Olio e Pepperoncino** 25  
Spaghetti cooked with garlic, chilli & extra virgin olive oil



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