

Aperitivi

Ostriche al Naturale GF, DF	4.99
<i>Freshly shucked rock oysters served 'al naturale'</i>	
Bruschetta di Pachino e Buffalo Bocconcini V	9.99
<i>Italian Bruschetta with Pachino Tomatoes, Buffalo Bocconcini & Basil</i>	
Olive Marinare all'Arancia V, DF	9.99
<i>Warm Citrus-marinated Olives served with grilled Sourdough</i>	
Fiore di Zucca Ripieno V	9.99
<i>Lightly-fried Zucchini flower stuffed with Truffle Ricotta, Pinenuts & Lemon Zest</i>	
Arancini Al Tartufo & Funghi V 	16.99
<i>Mushroom Arancini served with Truffle Mayo</i>	

Aperitivo - Bar Canapés Selection	29.99
<i>Oysters, Arancini, Fiore di Zucca, Bruschetta & Olive</i>	

Pasta

Risotto del Giorno		MP
<i>Risotto of the Day</i>		
Rigatoni Gamberi & Zucchine	E 29.99 M 34.99	
<i>Handmade Rigatoni, Zucchini Cream, Prawns & Pistachio Crumble</i>		
Gnocchi Positano V		34.99
<i>Handmade Potato Gnocchi with Cherry Tomato Sauce, Basil & Torn Buffalo Mozzarella</i>		
Pappardelle al Ragù di Agnello 		36.99
<i>Handmade Pappardelle with Slow-cooked Lamb Ragù</i>		
Ravioli di Anatra		39.99
<i>Handmade Duck Ravioli with Porcini Mushrooms Sauce</i>		
Linguine alla Marinara DF 		39.99
<i>Handmade Linguine with Calamari, Clams, Prawns, Scallops, Mussels & Chilli in Light Sugo</i>		

Antipasti

Caprese V, GF	22.99
<i>Fresh Tomato & Buffalo Mozzarella</i>	(add prosciutto) 6.99
Tartare di Salmone DF	26.99
<i>Salmon Tartare, Lemon & Dill Dressing with Crostini</i>	
Capesante	26.99
<i>Scallops on the shell with Roasted Cauliflower Purée, Homemade Potato Crisps & Salsa Verde</i>	
Calamari DF 	E 28.99 M 37.99 O 59.99
<i>Lightly-fried Calamari with Rocket & Homemade Mayo</i>	
Carpaccio di Manzo GF 	29.99
<i>Beef Eye-Fillet Carpaccio, Monte Veronese Cheese, Oyster Mushrooms & Black Truffle Mayo</i>	
Antipasto di Cosi (VEGETARIAN OPTION AVAILABLE)	38.99
<i>Cured Meats Selection, Grilled Vegetables, Whipped Ricotta, Crostini, Olive Ascolane, Grissini</i>	

 **Experience** 4 Course Menu at 89/pp (min 2 ppl)
Chef's Selection to experience 'La Dolce Vita' in South Yarra

GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen.



Secondi

Pesce del Giorno		MP
<i>Fish of the Day</i>		
Cotoletta alla Milanese GF 		45.99
<i>260 g Crumbed Veal Rib-Eye served with Rocket, Orange & Pecorino Salad</i>		
Filetto di Manzo		49.99
<i>220g Gippsland Eye-Fillet served with Porcini Jus & Fried Zucchini Flower</i>		
Tagliata di Manzo GF		59.99
<i>450g Riverine Rib-Eye served with Rocket & Parmigiano with Mustard Vinaigrette</i>		

Contorni

Patate Fritte V, GF, DF		11.99
Sautéed Spinach with Butter & Parmesan V, GF		13.99
Broccolini with Garlic & Chilli V, GF, DF		13.99
Cosi Salad: Rocket, Shaved Fennel Oranges & Candied Walnuts V, GF	S 13.99 L 19.99	
Caprese: Fresh Tomato & Buffalo Mozzarella V, GF		22.99