

# Eighteen Sixty

<b>ANTIPASTI</b>	Warm focaccia with whipped ricotta & local olive oil (v)	10
<b>(TO</b>		
<b>START)</b>	Raw & pickled vegetables (v)	18
	Pickled Sardines with onion, raisins & pinenuts	20
	Stracciatella with fresh figs & ciabatta (v)	20
	Grilled artichokes with fior di latte & mint (v)	18
	Today's arancini served with aioli verde (4)(v)	18
	San Danielle prosciutto with rockmelon	20
	Grilled half-shell scallops with house made nduja (4)	25
	Three cheeses, with accompaniments (v)	36
	Selection of cured meats with guindilla peppers	36
	Mixed antipasto platter to share	49

<b>PASTA FRESCA (FRESH PASTA)</b>	Spaghetti Aglio e Olio a traditional oil, garlic and anchovy pasta from Campania (v)	34
	Handmade ricotta gnocchi with Avenel mushrooms, thyme and taleggio cream (v)	36
	Squid ink calamarata with San Marzano tomato sugo, house-made nduja, prawns and pangrattato	38
	Rigatoni with 'ragu Genovese' Slow cooked beef and pork with onions and white wine	36
<b>SECONDI (A LITTLE LARGER)</b>	Marlin skewers with white bean puree, roasted cherry tomatoes, artichokes & olives	42
	Slow cooked pork belly with creamy polenta and roasted beets	40
	Local grass-fed eye fillet served with caramelised onion butter, green beans, garlic and flaked almonds	45
	Eggplant parmigiana with our signiture tomato sugo & wild rocket salad (v)	35
<b>CONTORNI (SIDES)</b>	Shaved zucchini, pinenuts, mint & Parmigiano	14
	Garlic & herb roasted potatoes	14
	Wild rocket, aged balsamic & Parmigiano	14
<b>DOLCI</b>	Please see our staff for today's selection	

15% surcharge applies on public holidays