

## TO START

<b>House-marinated warm mixed olives</b> .....	13
Mt Zero Olives, marinated in olive oil, rosemary, thyme, lemon, garlic & chilli	
<b>Cacio e Pepe Polenta Chips</b> (GF option available) .....	16
thick cut polenta chips, calabrian chilli mayonnaise, parmesan & cracked pepper	
<b>Sofia's famous house-made bread</b> (GF option available) .....	18
extra virgin olive oil, oregano, sea salt	
<b>House-made garlic bread</b> (GF option available) .....	20
extra virgin olive oil, garlic, sundried tomato & herb butter, sea salt	
<b>Zucchini flowers</b> .....	25
stuffed with parmesan, ricotta, lemon zest & nutmeg <b>*add additional zucchini flower 8ea</b>	
<b>Crudo of the day</b> .....	MP
ask your waitstaff for today's selection	
<b>King Ora Salmon Tartare</b> .....	35
finely diced King Ora salmon, lemon dressing, chardonnay vinegar, fresh shallots, cucumber, chives, dill	

### APPELATION OYSTERS

Live oysters, opened to order. Ask your waitstaff for today's variety.  
Served natural with a side of chardonnay mignonette **6.8**



<b>Heirloom tomato salad</b> .....	20
fresh basil, truffle & balsamic reduction	
<b>Baked Eggplant</b> (baked to order - please allow 15 minutes) .....	29
thinly sliced eggplant, rolled & stuffed with mascarpone, tomato & parmesan	
<b>Deep fried dough</b> (GF option available) .....	18
our famous house-made dough, served with whipped goats cheese, olive oil	
<b>Artichoke hearts</b> .....	14
marinated & grilled artichoke hearts topped with olive oil & black lava salt	
<b>House Marinated Sardines</b> .....	18
sardine fillets, white wine vinegar, pickled shallots, dill, olive oil	
<b>Chorizo Curado</b> .....	16
grilled chorizo, wholegrain mustard	

### SALUMI & CHEESE

all of our cured meats and salumi are hand sliced using our flywheel slicer and served with a light drizzle of olive oil

<b>Luca's Burrata, olive oil, oregano</b> .....	19	<b>San Daniele Prosciutto</b> .....	18
<b>Stracciatella, olive oil, black lava salt</b> .....	18	<b>Pistacchio Mortadella</b> .....	16
<b>Truffle Pecorino</b> .....	16	<b>Wagyu Bresaola, lemon zest, olive oil</b> .....	18
<b>Triple Brie</b> .....	16	<b>Truffle salami</b> .....	16
<b>Gorgonzola</b> .....	16	<b>Cacciatore salami</b> .....	12

## GRILL & OVEN

### Bistecca alla Fiorentina ..... 145

Hand selected from the most unique and well respected meat programs in Australia. Our signature Black Angus 1kg Riverine T-bone is grilled to your liking, sliced at the table, and served with a bouquet garni & house-made anchovy butter

<b>Wagyu Striploin MS5+</b> .....	<b>80</b>
200g Westholme Wagyu Striploin, chimichurri, red wine roasted onions, lemon	
<b>Grilled Chicken Breast with Sauteed Silverbeet</b> .....	<b>50</b>
char-grilled chicken breast with creamy chicken sauce, topped with taragon oil	
<b>Grilled Snapper</b> .....	<b>54</b>
220g Snapper fillet, served with romesco sauce, sundried tomatoes, fried capers & toasted almonds	
<b>Porchetta &amp; Creamy Parmesan Polenta</b> .....	<b>54</b>
italian roast pork belly, stuffed with rosemary, thyme, sage & garlic, topped with caramelised apple	
<b>Mooloolaba King Prawns with Fregola</b> .....	<b>50</b>
grilled and served with a fregola infused prawn bisque, fresh chili, prawn butter & garlic	
<b>*add additional king prawn 12ea</b>	

## PASTA

Our fresh home made pasta is lovingly prepared at our European Bakery FARINA & Co. We are using a blend of "La Triplozero" flour, Italian semolina and saffron.

<b>Truffle Gemilli</b> .....	<b>38</b>
gemilli (twisted pasta), truffle sauce, mascarpone, parmesan	
<b>Prawn Fettuccine</b> .....	<b>40</b>
fettuccine, prawns, fresh chili, garlic	
<b>Spicy Tomato Rigatoni</b> .....	<b>38</b>
rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil	
<b>Sofia's Cacio e Pepe (serves 2 people)</b> .....	<b>76</b>
fettuccine, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel	
<b>Duck Pappardelle</b> .....	<b>38</b>
egg pappardelle, braised duck ragu, tomato, red wine, cinnamon, rosemary, thyme, parmesan	
<b>Pumpkin &amp; Sage Risotto</b> .....	<b>39</b>
carnaroli rice, roasted pumpkin, parmesan & sage stock, goat cheese, topped with hazelnut & basil oil	

## SIDES, SALAD & VEGETABLES

<b>Shoestring fries</b> .....	<b>14</b>	<b>Rocket Salad</b> .....	<b>20</b>
oregano, sea salt		pear, walnuts, gorgonzola, white balsamic vinegar	
<b>Truffle Shoestring fries</b> .....	<b>15</b>	<b>Lemon &amp; Parmesan Broccolini</b> .....	<b>16</b>
truffle oil, parmesan		lemon & olive oil dressing, topped with parmesan	
<b>Heirloom tomato salad</b> .....	<b>20</b>	<b>Grilled Broccolini &amp; Romesco</b> .....	<b>16</b>
fresh basil, truffle & balsamic reduction		romesco sauce, topped with toasted almonds	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free. A 1.5% surcharge applies to all credit card transaction. A 15% service charge applies on public holidays. A 10% service charge applies on sundays. A 10% gratuity will be applied to tables of 8+ guests.