

Casoni

Snacks

Oysters - shucked to order <i>balsamic mignonette</i>	½ doz 33 doz 64
Olives <i>marinated olives + rosemary (gf) (v) (df)</i>	8
White anchovies <i>fennel, apple, celery, dill (gf) (df)</i>	12
Black garlic sourdough <i>miso cultured butter</i>	12
Burrata <i>fig, hazelnut, rosemary (v)</i>	15
Hiramasa kingfish <i>white onion puree, buttermilk dressing, tangelo, dill (gf)</i>	25
Wagyu tartare <i>sundried tomato, sunchoke crispy, coriander seed</i>	19
Zucchini flowers <i>truffle pecorino, ricotta, honey (v) (gf)</i>	7ea

Pasta

Tagliatelle <i>fish belly, capers, bottarga, tomato salsa</i>	29
Gnocchi <i>smoked pumpkin, cavolo nero, soy sauce, nuts (v) (vg) (gf)</i>	27
Squid ink spaghetti <i>king prawns, bisque, parsley emulsion, lemon</i>	31
Mezzi paccheri <i>eggplant, beef, grilled eggplant puree, basil</i>	27

Mains

Wagyu bavette <i>caramelized cauliflower puree, fried cauliflower, pickled grapes, peppercorn jus</i>	39
Snapper <i>celeriac puree, fermented cabbage, nduja, brown butter</i>	38

Sides

Radicchio & rocket salad <i>white pomelo, wild rice, balsamic dressing (gf) (df) (v) (vg)</i>	13
Roast peppers <i>pangrattato, white balsamic, fish sauce (v)</i>	14

Desserts

Red wine mousse <i>chocolate, sponge, masala glaze plum (v) (gf) (vg)</i>	15
Cheese plate <i>brie, comte, stilton, seasonal jam, rye & fennel cracker</i>	25