

Casoni. Brunch \$50pp
Premium Brunch extra \$20pp
Go Bottomless for \$45pp, \$65pp
Including Negroni

panelle

*olives, cherry tomatoes, paprika, capers,
cashew curd*

black garlic sourdough

miso cultured butter

scorched king prawns

*fermented tomato water, heirloom
cherry tomatoes, finger lime, linaria*

spaghetti szechuan pepper carbonara

guanciale, pecorino

sweet ricotta

*macerated vermouth figs, rough puff,
custard*

premium brunch additions

*freshly shucked sydney rock oysters,
balsamic mignonette
burrata, burnt apple puree, treviso,
hazelnuts, dill*

Sparkling Water \$4pp

Groups of 6 and above are required to dine on our 'Menu Fisso' and a 10% gratuity applies.

A 10% surcharge applies to all bills on Sundays and public holidays.