

ANTIPASTI

WARM BREADBASKET Focaccia, ciabatta and sourdough, whipped butter and rosemary salt <i>0.48 KgCO2e</i>	12
BURRATA Roasted baby beets, blood orange and pistachios <i>1.27 KgCO2e</i>	23
BRESAOLA Arugula, autumn produce, pinenuts <i>2.16 KgCO2e</i>	22
PASTA E FAGLIOLI Creamy cannellini beans, rich tomato broth and pesto <i>11.77 KgCO2e</i>	18
POLPETTE AL SUGO Tomato sugo, parmesan and ciabatta <i>1.55 KgCO2e</i>	18
OSSO AL MIDOLLO Roast bone marrow, rye bread, gremolata <i>22.15 KgCO2e</i>	30

PRIMI

RISOTTO BARIGOULE Artichokes, butternut, ricotta and pepitas <i>4.4 KgCO2e</i>	25
GNOCCHI DI PATATE Broad beans, sorrel, walnuts, gorgonzola cream <i>1.39 KgCO2e</i>	25
RIGATONI CARBONARA Smoked bacon, Pecorino, free range egg <i>1.1 KgCO2e</i>	25
FETUCCINE ALL' AMATRICIANA Spiced sausage, tomato, chili, pecorino and basil <i>1.29 KgCO2e</i>	25

CONTORNI

ROASTED BROCCOLINI Almonds, garlic butter and lemon <i>0.35 KgCO2e</i>	16
POLENTA Parmesan, chives <i>0.33 KgCO2e</i>	12
WINTER LEAF AND PERSIMMON SALAD Arugula, endive, radicchio, apple, fennel, pear and walnuts <i>0.51 KgCO2e</i>	16
POTATO FRITTE Parmesan and truffle mayo <i>0.94 KgCO2e</i>	12

SECONDI

MARTELLO DEL VALHALLA 2kg whole beef shin to share, roasted vegetables, gremolata and gravy <i>83.45 KgCO2e</i>	120
SALTIMBOCCA DE MARTE (A) Rockling, bean stew, leeks, wilted greens, vine tomato <i>1.64 KgCO2e</i>	39
CHICKEN CACCIATORE Olives, capsicum, mushrooms, Napoli sauce on polenta <i>2.2 KgCO2e</i>	38
STAGNO DI AGNELLO Creamed polenta, king brown, cavolo nero, rosemary jus <i>5.68 KgCO2e</i>	39

PIZZA

MARGHERITA Tomato sugo, mozzarella, basil <i>1.39 KgCO2e</i>	28
SALSICCIA Hot pepperoni, fennel, bocconcini <i>1.98 KgCO2e</i>	29
CHICKEN CAPRICCIOSO Cold smoked chicken, artichokes and olives <i>1.79 KgCO2e</i>	29
PROSCUITTO AND ARUGULA Sundried tomato, buffalo mozzarella, honey <i>1.69 KgCO2e</i>	30

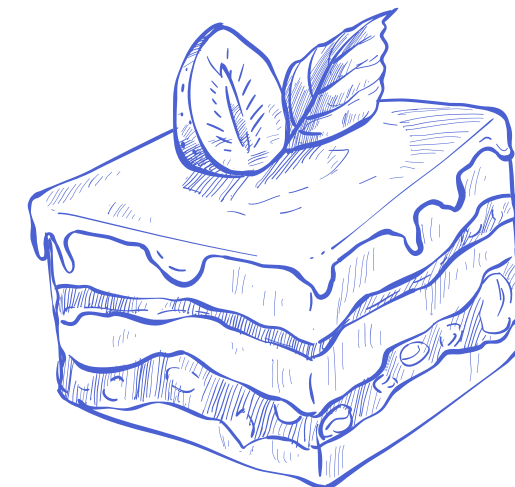
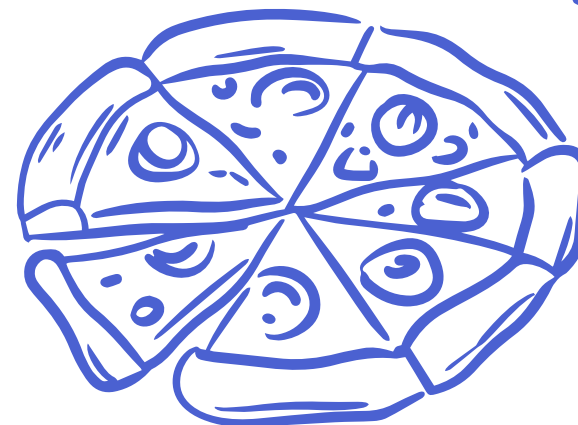
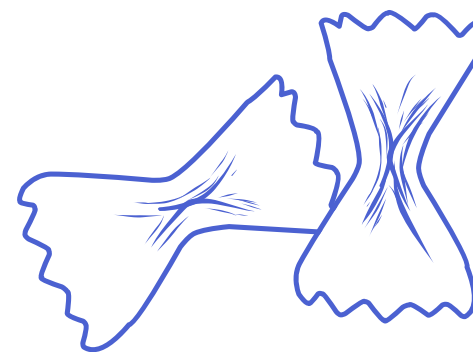
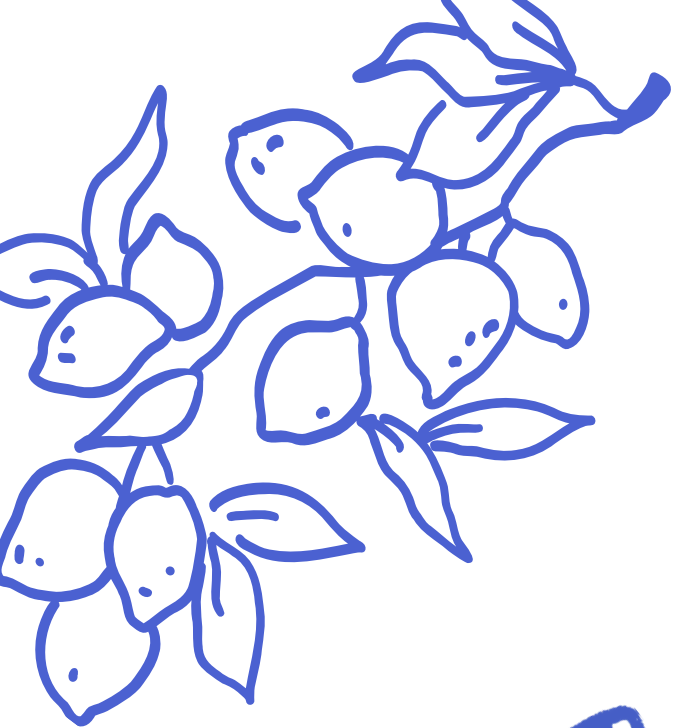
DOLCI

CLASSIC TIRAMISU Espresso, mascarpone and amaretto <i>6.94 KgCO2e</i>	20
WARM OLIVE OIL CAKE Poached pear, lemon icing and mascarpone <i>4.80 KgCO2e</i>	18
HOT SICILIAN DOUGHNUTS Hazelnut filled center, cinammon sugar, chocolate sauce <i>0.85 KgCO2e</i>	18
SELECTION OF GELATO Pistachio, honeycomb and berries <i>0.56 KgCO2e</i>	19

SEAFOOD ORIGIN

A - Australian I - Imported M - Mixed

Our menu and kitchen contains multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However due to shared production and serving environment, we cannot guarantee the complete omission of such allergens or feeds which may cause intolerance. Please inform our team if you have a food allergy or intolerance.



MR. CARPANO

DINING + BAR

