

FLIGHT NIGHT

SMALL PLATES

PEPERONI SHISHITO 8

pan roasted shishito peppers, aioli

OLIVES 6

marinated olives, caper, garlic, citrus, chili

RICOTTA & BOTTARGA CROSTINI 10

*whipped ricotta with shaved bottarga on
brodiflour Whole Rye & Red Fife*

ANCHOVY CROSTINI 10

*with cannellini beans & white anchovies on
brodiflour Whole Rye & Red Fife*

INSALATA D'IVANA 12 ☞

*shaved brussels sprouts & king oyster mushrooms,
hazelnuts, pickled honey mushrooms, arugula,
ricotta salata, truffle vinaigrette*

FORMAGGIO 10

Italian cheese with citrus marmalade

OYSTERS (EACH) 3

East Coast, mignonette, horseradish, lemon

GNOCCHI 12 ☞

*Organic stone milled light spelt gnocchi with roasted chestnut purée,
cognac sauce, hedgehog mushrooms, butter-poached collards*

AGNOLOTTI AI FUNGHI 14

*porcini agnolotti, hedgehog mushrooms, butter,
chive, pecorino*

PASTA OF THE DAY P/A

☞ contains nuts

Chef: Ivana Raca

THE FLIGHT

All wines are made by Deliquente Wine Co.

*"Small batch. Single vineyard. Handmade. Easy drinking,
alternative varieties of wine, grown and made locally in
The Riverland, Australia."*

WINE 1

Weeping Juan Pet Nat 2018

WINE 2

Screaming Betty Vermentino 2018

WINE 3

Bullet Dodger Montepulciano 2018

*\$20/flight for 3oz of each wine -
Served in succession, one wine at a time*

or

\$12/5oz glass

FEATURE COCKTAIL

DUNDAS WEST 10

Buffalo Trace Bourbon, Campari, Averna & Angostura bitters