

ASSAGGI

SMALL BITES

Natural freshly shucked **oysters** 3pcs / 16

Kingfish crudo, limoncello dressing, baby fennel, dill, chilli, black sesame tuile, Cetara's colatura / 27

Smoked Rose Mallee **wagyu** carpaccio, rocket, parmesan crisp, porcini salt / 27

Burrata, prosciutto di Parma / 27

Cured meat, bresaola, coppa, prosciutto, salami, olives, marinated prosciutto cubes, parmesan krumiri / 34

Sardines in saor, watercress, frisée salad / 18

Shark Bay scampi, Malfi gin, orange, almond, watercress / 32

Italian style fried **calamari**, balsamic aioli / 24

Fried **quail**, pickled red cabbage, mustard fruits, vincotto / 32

Scallops, celeriac purée, blood orange dust, black olive soil, black sesame tuile / 27

Duck breast, orange syrup, pollen, lampascioni purée, almond tuile, aceto balsamico di Modena / 27

Agnolotti, ricotta, truffle, beef cheek ragu / 21

Ravioli, porcini mushrooms, duck / 24

Anolini, zucchini, prawns / 24

Vitello tonnato / 26

White **sourdough** boule, butter, olive oil, balsamic vinegar / 10

VEGETARIAN

Fried eggplant involtini, ricotta, spinach, smoked scamorza (v) / 18

Premium Italian **mushrooms**, WA cultured butter, thyme, garlic (v) / 24

Cauliflower steak parmigiana (v) / 18

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

Southwest lamb cutlets, pistachio & bread crumb, tuscan herbs, provolone 250g / 42 | 500g / 78

Rolled **porchetta**, fennel seeds, prune sauce 350g / 49

Filetto Al Balsamico 200g Black Angus **beef fillet**, parmesan potato cake, wild mushrooms, sautéed spinach, balsamic beef jus / 62

Chicken diavola, roasted capsicum, chicken jus, bergamot gel / 38

Tagliata di manzo, passito sauce **Wagyu** sirloin MB9+ 180g / 120

Pork ribs plate, figs, aceto balsamico di Modena glaze 500g / 46 | 1kg / 87

Bistecca Fiorentina Margaret River smoked **beef T-Bone** woodfired, 100 days grainfed 1kg / 120

Paccheri, **lamb** salmi, rosemary, pecorino / 42

PESCE

FISH

Woodfired octopus, potatoes, olives, lemon, friggitelli 400g / 46

Northwest woodfired king **prawns**, lemon, garlic, pangrattato 3pcs / 39 | 6pcs / 72

Pan-fried premium **fish fillet** of the day, braised leeks, sautéed asparagus, salsa verde 180g / 59 | 450g / 110

Squid ink **spaghetti**, blue swimmer crab, chilli, garlic, bottarga / 46

Porcini crusted **toothfish**, braised leeks, bagna caoda / 62

CHEF'S TASTING MENUS

Journey the flavours of modern Italy with a curation of signature dishes, each designed to share.

Festive Menu / 120 per person
Premium Experience / 149 per person
Wine Pairing / 40 per person

CONTORNI

SIDE DISHES

Broccolini, chilli, garlic, pecorino (v) / 17

Rosemary garlic **potatoes** (v) / 15

Honey glazed **carrots**, provola fondue, pine nuts, sage (v) / 14

Palermo style **artichoke** caponata (v) / 15

Rocket salad, pear, parmesan, balsamic vinegar (v) / 15

DOLCE

Bueno - Hazelnut mousse, dark chocolate soil, salted hazelnut dust, fior di latte ice cream / 20

Tiramisu - coffee, mascarpone cheese, cocoa powder / 18

Vanilla **pannacotta**, berries / 18

Limoncello **caprese cake**, Sicilian pistachio ice cream, saffron gel / 19

A selection of cheeses, fig jam, crackers, mixed nuts, honey / 22

(v) Vegetarian | Signature Dish

Surcharge of 10% applies on Public Holidays

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

MODO·MIO
CUCINA ITALIANA