

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, bagna caoda cream, crispy kale, pickled Borettane onions, toasted bread crumbs / 27

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

Agnolotti, ricotta, truffle, beef cheeks 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

Experience / 99 per person

Premium Experience / 149 per person

Journey the flavours of modern Italy with **10 specialty dishes**, each designed to share.

Wine Pairing / 40 per person

CONTORNI

SIDE DISHES

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

Oven baked **potatoes**, rosemary (v) / 15

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

Palermo style **artichokes** 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

Cheeses, fig jam, walnuts, crispy bread, muscatel (v) / 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