

Rooftop

THE
ISLAND

Condividere

to share

Rustic chips with garlic aioli (v) 9.5

Goat's curd with crusty bread & mixed olives (v) 13

Fried Ascolana olives with terra cotta aioli (v) 13

Eggplant Involtoni with prosciutto, buffalo mozzarella & green basil 14

Arancini Milanese with saffron & fontina with pepe verde (gf/v) 15

Caprese, tomato, buffalo mozzarella, basil & extra virgin olive oil (gf/v) 16

Polenta Herb Crusted Sardines with cress, red onion & shaved fennel (gf) 18

Salt & Pepper Baby Squid with rocket leaves, lemon & garlic aioli (gf) 18

Salmon Carpaccio with cucumber, pickled onion, salted capers & lemon crème (gf) 19

Oysters – Choice of Pacific or Sydney Rock (gf) 3.5 each

served natural with lemon or with agri dolce vinaigrette

Affettati Misti - Cured meats & charcuterie with grissini, peperonata & provolone (gf) 32.5

Formaggio - Imported Italian cheese served with dried fruits, 32.5

fig paste, grissini & crusty bread (gf/v)

Pizza Bianca

prepared with extra virgin olive oil & fior di latte

SALSICCIA e TALEGGIO 25

Italian sausage, taleggio cheese, caramelized onion & thyme

FUNGHI 25

field mushrooms, rosemary, pecorino romano & truffle pesto (v)

PATATA e ROSMARINO 24

potato, rosemary, pork cheek & pecorino cheese

Pizza Rosso

prepared with San Marzano tomatoes & fior di latte

MARGHERITA 20

buffalo mozzarella & fresh basil leaves (v)

PROSCIUTTO e RUCOLA 25

cherry tomato, rocket & prosciutto

CALABRESE 24

calabrese salami, chilli, basil & red onion

CAPRICCIOSA 24

double smoked ham, field mushrooms, artichokes & olives

SICILIANA 24

salami, olives, anchovies & salted capers

One bill per table.

If you have any food allergies or dietary requirements, please notify your waiter & we will do our best to accommodate you.