



## **MENU - SPRING 2023**

**Inspired by** our travels through Italy, our menu honours the seasonal flavours that celebrate our land and coastline. Our Chef sources the highest quality local ingredients to create simply delicious dishes presented with a refined technique.

The menu is ever changing based on the seasons with produce sourced from WA's best suppliers.



## ANTIPASTI

Bread in Common ciabatta, for two	8
House made Italian flatbread, cacio e pepe VG/GF	12
Heirloom tomato crostini VG	14
Chicken liver pate and guanciale crostini	16
La Delizia Latticini stracciatella, citrus, chilli, pistachio GF	16
Seasonal vegetable crudites, smoked eggplant dip VG/GF	18
Salumi; 18 mth San Daniele prosciutto, local Wagyu bresaola, salami GF	22
Abrolhos Island scallop crudo GF	26

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## PASTA E RISOTTO

Risotto of spring greens, goats curd, mint GF	32
Grace's ricotta gnocchi, fresh tomato sugo, basil GF	33
Sophie's lamb ragu casarecce GF	35
Squid ink spaghetti, garlic, chilli and tomato GF	37

Gluten free pasta available

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## SECONDO

South West lamb cutlets, fregola, romanesco & yogurt GF	39
Berkshire free range pork cotoletta	39
Bullsbrook free range chicken, cannellini beans, nduja GF	39
Veronique's line caught fish cartoccio GF	44
Bistecca alla Fiorentina 21 day dry aged, rocket, parmesan, aged balsamic, 600g - to share GF	69

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## CONTORNI

Roast potatoes, garlic and herb salt VG/GF	14
Broccolini, almond and parmesan pangrattato VG/GF	15
Green salad, white balsamic vinaigrette VG/GF	12

## FORMAGGIO

Italian cheese with house made quince jam and seasonal accompaniments,  
selection of two or three (40g per serve)

18 / 28

### Parmigiano Reggiano DOP

Parmigiano Reggiano is the king of hard cheese from Parma. Aged a minimum of 24 months with a sharp, fruity and nutty flavour and dense, crystalline texture.

### Saracino

A jewel amongst the Pecorino range, Saracino is made with sheep's milk and its rind is carved in basket-like stripes and produced in Reggio-Emilia. A semi-soft cheese aged for 4 weeks, Saracino is pale yellow and smooth in texture with a milky sweetness.

### Gorgonzola Oro 'Gold' DOP

One of the world's oldest blue-veined cheeses, made in Lombardy. Aged for 50 days, with a creamy texture, Oro 'Gold' is buttery and sweet, but slightly sharp.

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## DOLCI

Affogato, house made vanilla gelato GF	11
Willing Coffee tiramisu	16
Basil pannacotta, raspberry, biscotti GFO	16
Oscars lemon gelato, Italian meringue GF	16

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## DESSERT WINE

<b>Marenco</b> Scrapona, Moscato d'Asti DOPG, Italy, 2021	15 / 67
<b>Scagliola</b> 'Volo di Farfalle' Moscato, Piemonte, Italy, 2021	19 / 87
<b>Castellare di Castellina</b> S.Niccolo Vin Santo, Tuscany, Italy, 2016 (375ml)	27 / 108
<b>Isole e Olena</b> Vin Santo del Chianti Classico, Tuscany, Italy, 2016 (375ml)	42 / 172

## APERITIVO

<b>Campari</b> Lombardy, Italy	10
<b>Cocchi Americano Aperitivo</b> Piemonte, Italy	11
<b>Italicus Rosoli di Bergamotto</b> Piemonte, Italy	12
<b>Cocchi Rosa Aperitivo</b> Piemonte, Italy	12
<b>Poli Airone Rosso</b> Veneto, Italy	13

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## COCKTAILS

<b>Café Negroni</b>	
Tanqueray Gin, Campari, Dolin Rouge, Mr Black coffee liqueur	19
<b>Ultimo Sbagliato</b>	
Campari, Cinzano 1757 Rosso, Tanqueray, Champagne	18
<b>Amalfi Spiritz</b>	
Manly Spirits Limoncello, St Germain Elderflower, lemon juice	17

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## SPIRITS

<b>The Macallan</b> 15YO Double Cask Single Malt Whiskey, UK	38
<b>Eagle Rare</b> Bourbon Whiskey, USA	22
<b>Hennessy</b> XO Cognac, France	35
<b>Don Julio</b> 1942 Anejo Tequila, Mexico	35
<b>Belvedere</b> Vodka, Poland	14
<b>Tanqueray</b> No. Ten Gin, UK	18
<b>Herradura</b> Reposado Tequila, Mexico	28
<b>Flor de Cana</b> 7YO Grand Reserve Ron, Nicaragua	18

## BEER

<b>Eagle Bay</b> Mid Strength, Australia	9
<b>Eagle Bay</b> Kolsch, Australia	11
<b>Coopers</b> Original Pale Ale, Australia	11
<b>Menabrea Bionda</b> Premium Lager, Italy	12

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## DIGESTIVO

<b>Rabarbaro</b> Lombardy, Italy	9
<b>Luxardo Sambuca</b> Veneto, Italy	10
<b>Frangelico</b> Piedmonte, Italy	11
<b>Amaro Montenegro</b> Emilia-Romagna, Italy	11
<b>Amaro Averna</b> Sicily, Italy	11
<b>Cynar Artichoke Bitter</b> Veneto, Italy	11
<b>Braulio Amaro</b> Lombardy, Italy	11
<b>Disaronno Amaretto</b> Lombardy, Italy	12
<b>Fernet Branca</b> Lombardy, Italy	12
<b>Castellare</b> Grappa di Sangiovetto, Tuscany, Italy	19
<b>Frescobaldi</b> Grappa di Brunello di Montalcino, Tuscany, Italy	22
<b>Arpepe 'INVTI'</b> Grappa, Tuscany, Italy, 2016	23

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## NON - ALCOHOLIC

<b>Soft Drink</b>	5
<b>London Essence</b> Indian tonic water	5
<b>London Essence</b> white peach & jasmine soda	5
<b>Fever Tree</b> soda water	5
<b>Strangelove</b> sparkling water, 350ml / 750ml	5 / 7
<b>Nojito</b> Granny Smith apple, Lime, Fresh Mint	7
<b>Flamingo</b> Granny Smith apple, Rockmelon, Coconut & Pink Pitaya	7

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## COFFEE x WILLING

Espresso	5
Long black	5.5
Flat white etc	5.5

## OUR SUPPLIERS

**Torre Butchers** a third generation, family owned business offering the highest quality produce. Suppliers of lamb from the south-west of WA and local Angus beef, Australia's finest grass fed beef.

**Kailis** Perth's premier seafood supplier, sourcing the freshest produce since 1936, including Albany squid, Abrohos Island scallops and our daily fresh fish delivery.

**Morley Growers** suppliers of locally grown fruit and vegetables sourced from selected farms around WA.

**Bread in Common** wood-fired and preservative-free bread, baked daily with organic flours through a long ferment process.

**La Delizia Latticini** hand crafted, locally made cheese produced with milk from farms in the south-west of WA.

**Basile Imports** exclusive importers of some of Italy's most iconic brands, since 1982

**Willing Coffee** a range of local and international coffee roasters, including Willing's own espresso roast.



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Please advise waitstaff of any dietary requirements - where possible, we will do our best to accommodate. Whilst reasonable care will be taken for dietary requirements, we cannot guarantee that our food will be allergen free. Please note, a 15% surcharge will apply on public holidays. Payment via card only.