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L I Q U O R
- S T O R E

thur - sat dinner 5:30pm - 9pm

stone-baked pizze

Marinara- san marzano tomato, shaved garlic, fresh oregano & basil, EV olive oil (v/ve)	6
Margherita- fior di latte, san marzano tomato, basil, EV olive oil (v)	7
Fiorentina- fontina cheese, wilted spinach, portobello mushroom, hen's yolk, pecorino romano (v)	10
'Nduja - beef cheek bolognese, fresh red chillies, provolone dolce, rocket	12
Giardino- goats cheese, san marzano tomato, grilled peppers, zucchini, black olive, rosemary & lemon (v)	12
Burrata- whole burrata, torn proscutto, basil leaf pesto, toasted pine nuts	16

sharing platters

Antipasti- a selection of cured meats & cheeses, warm sourdough focaccia, borlotti bean hummus, marinated & pickled vegetables, EV olive oil	22
Frutti di mare- garlic and herb roasted crevettes, mussel arrabbiata, oak smoked salmon, rock oysters, beetroot cured sea trout, crostini, marinated anchovies in chilli and lemon	35
Cheese- choose 2, 4 or 6	9/16/20
served with cherry tomato & basil chutney, radicchio, aged balsamic onions, music bread, foccacia	
gorgonzola DOP	ubriaco del prosecco
taleggio DOP	castelmagno
bastardo del grappa	smoked scamorza

sides

Sea salted skin-on fries (v/ve)	4.5
Triple cooked chips, rosemary salt, roasted garlic aioli (v)	6
<i>(add garlic butter & pecorino romano)</i>	1.5
Grilled vegetable & bitter leaf salad, basil pesto vinaigrette (v/ve)	6
Caprese salad - buffalo mozzarella, fresh basil, vine tomato, toasted pine nuts, EV olive oil (v)	8

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