



share table

- A selection of tapas, pizza, salad (lunch only) 35pp
- A selection of tapas, pizza, salad, dessert 45pp

tapas

- beef carpaccio, truffle aioli, shallot, capers, grana padano, smoked salt 18
- green beans with garlic, chilli, anchovies 13
- charred leeks, romesco, chervil, soy, nuts, lemon 15
- pork larb, fresh herbs, chilli, shallots 15
- spiced cauliflower, parsnip chips, pickled onion, pomegranate dressing 16
- white anchovies, egg gribiche, parsley oil, focaccia 15
- pan fried haloumi with pickled red onion 13
- spencer gulf prawns, chilli, garlic, olive oil, fresh coriander, focaccia 17
- hummus with ground lamb, pine nuts, pita 14
- fried chicken wings, aioli, sweet soy, spring onion 16
- pork belly, parsnip puree, jus, fried sage 16
- pepperoni risotto balls, aioli, parmesan, chives 15
- baked gnocchi, peas, pesto cream, spinach 14
- chicken liver pâté, pear chutney, focaccia 15
- slow cooked beef ragu, polenta, porcini dust, basil, pine nuts 18

salad

- pear, rocket, walnut, goats cheese 15
- rocket, mushroom, parmesan, olive oil 11
- ancient grain salad with goats cheese, chilli, shallots, soy roasted nuts 15
- baby spinach, fior di latte, tomato, spanish onion, balsamic 13

pizza project - July

brussel sprouts, chard, marscapone, chilli, garlic, walnuts, speck, asiago, lemon 22

pizza

- Bianca fior di latte, parmesan, garlic, rosemary, olive oil, sea salt 12
 - Margherita roasted cherry tomatoes, fior di latte, basil, ricotta salata 18
 - Patatas crushed potato, truffle, fior di latte, tilsit, walnuts, thyme, parsley 21
 - Broccolini spinach, broccoli, caramelised onion, anchovies, asiago, chili, pine nuts 23
 - Vegan spinach, charred zucchini, broccoli, peas, mushroom, pine nuts, coriander oil 23
 - Funghi mushrooms, truffle oil, fior di latte, egg, thyme, parmesan, watercress 23
 - The 38 zucchini, caramelised onion, speck, asiago, fior di latte, lemon, mint 23
 - Puancho roasted pumpkin, onion, fior di latte, anchovies, pine nuts, parsley oil 19
 - Clam pie baby clam, garlic, chilli, lemon, dill, mascarpone 23
 - Prawn prawns, green harissa, fior di latte, tomato, preserved lemon, parsley 26
 - Scallop scallops, truffle, fior di latte, peas, spring onion 25
 - Blue Swimmer corn puree, chilli, charred corn, crab, fior di latte, coriander oil 28
 - The 269 baby clam, prawn, scallop, fish, cherry tomato, chilli, lemon, chives 28
 - Pepperoni tomato, pepperoni, fior di latte, crisp shallots, roasted chilli, fresh basil 22
 - The Jamon tomato, fior di latte with rocket salad, olive oil, prosciutto, parmesan 23
 - Scacce house specialty calzone; roasted duck, mushroom, cherries, shallot 26
 - The Turk lamb, pine nuts, pomegranate, provolone, yoghurt, mint, sumac 21
 - El Diablo tomato, pepperoni, anchovies, olives, fennel, capers, basil, chilli 24
 - Albondigas spanish meatballs, asiago, cherry tomato, chilli, oregano, parsley 23
 - Bambino tomato, ham, mozzarella 12
- gluten free bases available (\$4.5 surcharge)

later

- sicilian gelato 3 scoops 12
 - pistachio, coffee, coconut, hazelnut, vanilla bean, chocolate sorbet,
 - lemon sorbet, pineapple sorbet, passionfruit sorbet, blood orange sorbet
- dessert pizza
 - chocolate & pistachio pizza with frangelico cream 17
 - glazed citrus & currant pizza with cinnamon sugar 16

No separate accounts. No BYO. 15% surcharge applies on public holidays. All dishes subject to availability

