

ICEBERGS

DINING ROOM

SPUNTINI

Bruschetta*	Agrodolci Peppers, Parsley & Whitlof	12ea
Pecorino	12 Month Sheeps' Milk Montanaro Pecorino, Marinated Olives	18
Farinata*	Chickpea Fritti, Kefir Cream, Dylan & Elle's Bequino Peppers	22

ANTIPASTI

Burrata con Melanzane	Local Buffalo Milk Burrata, Eggplant Relish, Crisp Seaweed & Fragrant Herbs	30
Mozzarella	Burraduc Farm Buffalo Mozzarella, Squash & Pumpkin Flower Fritti	30
Carpaccio di Pomodoro*	Heirloom Tomato Carpaccio, Basil & Olive	28
Ravanello con Alga Marina*	Poached Radish & Peas, Brown Rice Viinegar Emulsion & Oyster Leaf	28

PRIMI

Orecchiette alla Puttanesca*	Orecchiette, Sorbello Tomato, Capers, Chilli, Olive	32/42
Risotto Con Zucca*	Risotto, Pumpkin, Fennel Seed & Parmesan	32/42
Maccheroni con Melanzane*	Bellata Gold Maccheroni, Braised Eggplant, Cherry Tomato & Pangrattato	32/42
Ziti Cacio e Pepe	Fresh Ziti, Pecorino & Black Pepper Sauce	28/36

CONTORNI

Insalata di Piselli*	Peas, Bio-Dynamic Farro, Celery, Mint, Salted Ricotta Salad	14
Insalata alla Terzini*	Gem Lettuce, Rocket, Oregano & Sharp Lemon Dressing	14
Pure di Patate	Mashed Potato	14
Patatine*	Fries	12
Broccolini*	Brocolini & Fermented Chilli Dressing	14

* Vegan options available.

All credit card transactions will incur a credit card fee.