

POST

MANGIA / EAT

ASSAGGI / TO START

Oysters white balsamic dressing	4.5 ea
Prosciutto di Parma pickled melon	18
Buffalo mozzarella spring greens, basil	19
White fish crudo blood orange, pistachio, mint *CS	22
Smoked veal tongue horseradish, parsley, pecorino	24

PASTA / RISOTTO

Quinoa spaghetti dried tomato, rocket *CS	22
Tagliatelle Shark Bay honey bug, chilli, garlic	26
Coralli fennel braised pork, ruby chard, green olive	24
Potato gnocchi peas, chives, parmesan	24
Seasonal risotto	24

PESCE / CARNE FISH / MEAT

Market fish smoked tomato salmoriglio, Albany asparagus *CS	39
Spring lamb anchovy dressing	38
Berkshire pork cotoletta sage, radicchio	38
Dry aged striploin salsa verde, watercress *CS	39

A PARTE / ON THE SIDE

Parmesan and rosemary chips	8
COMO Shambhala salad of shaved vegetables, carrot top pesto *CS	14
Broccolini mint, pomegranate gremolata *CS	12
Endive fennel, grapefruit, radish, white balsamic	12
Polenta crumbed artichokes smoked almond aioli	9

DOLCE / SWEET

Post tiramisu mocha gelato	17
White chocolate panna cotta blueberry, apple	16
Torta alla ricotta blood orange, honeycomb	17
Buckwheat cannoli cacao, acai berry *CS	16
Regional Italian cheeses set nebbiolo, candied walnuts, grissini	28

PRANZETTO / QUICK LUNCH

Pasta & Wine 30

SNACK-ISH?

Ask for our Bites Menu