



acre

antipasti

Local burrata, tomato, green oil (v)
Fried cheese, Camperdown honey, thyme (v)
White anchovies, salmoriglio
King Salmon crudo, fennel, verbena
Fritto misto, ink aioli
Grilled King prawns, verde
Peach prosciutto
Mortadella, pickles
Salumi plate - bresaola, finocchiona, capocollo, lonza, pickles
acre woodfired focaccia

pizze - Margherita / Gamberi / Prosciutto

primi

acre pesto spaghetti, pangrattato (v)
Casarecce puttanesca - tomato, olive, capers, chilli, ricotta salata (v)
Spanner crab linguine, cherry toms, capers, gremolata
Spring carbonara, bucatini, pancetta, zucchini flowers
Pork & beef polpette, mafaldine, pangrattato

secondi

Wood fire eggplant, tomato, pinenuts, raisin, chilli, ricotta (v)
John Dory (whole or fillet) brown butter, capers, lemon
Chicken cotoletta to share "l'altra Colonna" pancetta, potato, rosemary
Porchetta (for 2), sweet sour peppers
Bistecca alla Fiorentina (for 2+), verde, confit garlic

contorni

Green salad, parmesan, balsamic (v)
Watermelon panzanella, croutons, capers, basil (v)
Tomato village salad (v)
Shoestrings, aioli (v)
Pan potatoes, garlic, preserved lemon, olive (v)

dolce

Sgroppino
Affogato
Grappa espresso
Campari granita, yoghurt gelato, vin santo
House gelato scoop - vanilla / choc / lemon
Cannoli - ricotta / pistachio / chocolate
Tiramisu
Milk bun w gelato scoop & Nutella
Gelato Neapolitano
Banana sundae w Nutella & Neapolitano
Bomboloni