



antipasti

Local burrata, tomato, green oil (v) 21
Fried cheese, Camperdown honey, thyme (v) 19
White anchovies, salmoriglio 12
King Salmon crudo, fennel, verbena 24
Fritto misto, ink aioli 22
Grilled King prawns, verde 26
Mortadella, pickles 18
Salumi plate – bresaola, finocchiona, capocollo, lonza, pickles 26
acre woodfired focaccia 8

pizze Margherita 19 / Gamberi 26 / Prosciutto 24

primi

acre pesto spaghetti, pangrattato, ricotta salata (v) 23
Casarecce puttanesca, tomato, olive, capers, chilli, ricotta salata (v) 24
Spanner crab & mussel linguine, cherry toms, capers, gremolata 36
Summer carbonara, bucatini, pancetta, zucchini flowers 28
Pork & beef polpette, mafaldine, pangrattato 29

secondi

Wood fired eggplant, tomato, pinenuts, raisin, chilli, ricotta (v) 25
John Dory fillet, brown butter, capers, lemon 39
Chicken cotoletta to share 'l'altra Colonna', pancetta, potato, rosemary 42
Porchetta, sweet sour peppers, pan juices 200gm / 400gm 36 / 56
Bistecca alla Fiorentina, salsa verde, confit garlic 600gm / 1kg 72 / 129

contorni

Green salad, parmesan, balsamic (v) 9
Watermelon panzanella, croutons, capers, basil (v) 11
Tomato village salad (v) 9
Shoestrings, aioli (v) 9
Pan potatoes, garlic, preserved lemon, olive (v) 10

dolci

Tiramisu 15
Banana sundae w Nutella & Napolitano 16
Affogato 12
House gelato scoop – vanilla / choc / lemon 6
Cannoli – vanilla & pistachio 12
Sgroppino 17
Espresso Martini 20
Grappa espresso 14

acre

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS

please note a 10% gratuity applies to the final bill of groups of 10 or more