



COCODRILLO
NEGRONI BAR

IT'S DESIGNED TO BE SHARED
AND DISHES WILL ARRIVE STAGGERED

Chef's Small Bites

Available all day until closing

OLIVE MARINATE V/VG/GF/DF <i>marinated green olives</i>	8
PISTACCHI TOSTATI V/VG/GF/DF <i>toasted pistachios</i>	8
FOCACCIA AL PADELLINO V/VG/DF <i>Crunchy focaccia served with eevo, sea salt & rosemary</i>	14
PATATE CROCCANTI V/VG/GF/DF <i>Double cooked & sliced hand cut potatoes w mix herbs mayo</i>	14
ARANCINI VG <i>Arancini of the day</i>	16
TAGLIERE DI FORMAGGI V/GF <i>4 cheese board / milleret French truffle, brie-Italian taleggio, danish blue-somerdale & vintage cheddar</i>	39

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Chef's Selection

Available from 12pm to 2pm / 5pm to 9.30pm

TORTA DI PATATE V/VG/GF/DF	22
<i>Pan fried potatoes torta / crispy chickpeas / mushrooms ragu' / rosemary jus</i>	
VITELLO TONNATO GF	27
<i>Slow cooked veal / tonnato jus / capers / maldon salt / edible flowers</i>	
CRUDO DI TONNO GF/DF	28
<i>Tuna tartare / apple / celery / quinoa & brown rice</i>	
CRUDO DI RICCIOLA GF/DF	30
<i>Kingfish crudo / nectarines / passion fruit vinaigrette / salmon caviar / baby spinach</i>	
GNOCOCO FRITTO	24
<i>Fried gnocchi / prosciutto di parma / honey ricotta</i>	
BURRATA V/GF	24
<i>Burrata cheese / vegetables salad / basil oil</i>	
FILETTO DI MANZO 200g served medium rare GF/DF	44
<i>WA grass fed eye fillet / smoked eggplant / tabbouleh salad</i>	
PASTA CAPPELLACCI V	32
<i>Handmade pumpkin cappellacci / amaretto / orange zest / sesame seeds / butter / parmigiano</i>	
PASTA RAVIOLI	32
<i>Handmade braised short ribs ravioli / porto jus / parmigiano fondue</i>	
PASTA PAPPARDELLA (V - Available on request)	30
<i>Handmade pappardelle filled w spinach & ricotta / crispy prosciutto / pecorino fondue</i>	

Dessert

MELBA PEACH VG	16
<i>Half peach cooked in syrup / cuccini vanilla gelato / amaretto biscuit / cream & raspberry</i>	
CREME BRULEE V/VG/GF	16
<i>Coconut and vanilla creme brûlée / berry compote / fruit salad</i>	
CUCCINI GELATO GF	15
<i>Cuccini artisanal gelato / 2 scoops / saffron pistacchio & tiramisu</i>	

