



YARRA VALLEY

# AI FIORI

TRATTORIA ITALIANO DEL NORD

## ANTIPASTI

*Pair with 2022 Ai Fiori Rosato | 15*

House pickled vegetables and marinated olives | 12

Pizza Bianco | 15

Wood fired garlic pizza, parsley, pecorino, chickpea and garlic dip

Pizza Nero | 15

Wood fired olive tapenade pizza, rosemary, pecorino, chickpea and garlic dip

Antipasti di salumi | 30

Grazing selection of smoked and cured meats, pickled vegetables, olives, crostini

Antipasti di mare | 30

Grazing selection of prawns, house cured salmon, white anchovies, lemon, capers, pickled vegetables, crostini

Antipasti di verdure | 25

Grazing selection of roasted and house pickled vegetables, marinated mushrooms, olives, crostini

Add a European cheese | 18 per serve

## PRIMI

Arancini | 20

Green olive arancini, caponata, parmesan tuille

*Pair with 2022 Skye Ridge Pinot Noir 16*

Burrata | 22

Burrata, asparagus, basil pesto, pickled eggplant, crostini

*Pair with 2023 Orchards Pinot Grigio 15*

Sardine | 20

Wood fired sardines, bull horn peppers, tomato sugo, lemon balsamic aioli

*Pair with 2023 Hexham Chardonnay 19*

## CONTORNI

Insalata | 8

Mixed leaves, vinaigrette

Cavoletto di bruxelles | 15

Roasted brussel sprouts, walnut crumb, walnut oil

Verdure di stagione | 15

Steamed seasonal vegetables, olive oil, chives

Patate arrosto | 15

Roasted kipfler potatoes, confit garlic, olive oil, rosemary

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\$40 min spend on food per adult | 10% surcharge on weekends | 20% surcharge on public holidays | No splitting bills*

## SECONDI

Pollo Saltimbocca | 39

Chicken breast filled with sundried tomatoes, sage, wrapped in prosciutto, pine nut, farro and caper salad

*Pair with 2023 Hexham Pinot Noir 19*

Cotoletta di maiale | 43

Pan fried pork cutlet, roasted seasonal vegetables, caramelized apple, mustard fruits

*Pair with 2021 SV Pinot Noir Syrah 18*

Pesce | 39

Grilled fillet of Daintree Barramundi, green beans, white butter beans, zucchini, roasted roma tomatoes, basil oil

*Pair with 2023 Hexham Chardonnay 19*

Pappardelle | 38

Slow cooked duck ragu, thyme, Parmigiano Reggiano, pappardelle pasta

*Pair with 2023 SV Marzemino 18*

Spaghetti | 39

North Queensland prawns, chilli, tomato, shaved fennel, gremolata, spaghetti pasta

*Pair with 2023 Orchards Pinot Grigio 15*

Gnocchetti al forno | 38

Baked gnocchetti pasta, pumpkin puree, roasted cauliflower, provolone, truffle oil

*Pair with 2022 Skye Ridge Pinot Noir 16*

## WOOD FIRED PIZZA – on house made sourdough base , no alterations

Margherita | 28

San Marzano tomato and sundried tomato sugo, buffalo mozzarella, basil

Add mild salami | 6 per serve

*Pair with 2022 Ai Fiori Rosato 15*

Funghi | 29

Confit garlic and chick peas, mushrooms, porcini dust, parsley, provolone

*Pair with 2023 Hexham Pinot Noir 19*

Prosciutto | 34

Basil pesto, Prosciutto di Parma, parmesan, fior di latte,

*Pair with 2023 Nebbiolo Barbera 16*

Salsiccia di maiale | 29

San Marzano tomato, Pork and fennel sausage, fennel, red onion, fresh chilli, fior di latte

*Pair with 2023 Hexham Chardonnay 19*

Pizza d'Soumah | 29

San Marzano tomato, wood smoked ham, artichokes, white anchovies, fior di latte, pine nuts

*Pair with 2021 SV Pinot Syrah 18*

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## FORMAGGIO

50g serve with lavosh, fruit, nuts and toasted house made fruit loaf | 18 per serve

*Cheese selection:*

Le Dauphin | cow's milk, soft ripened, double cream brie, Rhone Valley - France

Ocelli al Barolo | Cow's and goat's milk, semi-hard cheese, aged in Barolo skins for 18 months - Italy

Pecorino Sardo Maturo DOP | Ewe's milk, hard cheese - Sardinia, Italy

Fromager D'Affinois Truffle | cow's milk, double cream with black truffle - France

Mauri Gorgonzola Dolce | Cow's milk, soft, creamy textured blue cheese with a piquant finish - Italy

Selection of three cheese board | 46

Toasted house made fruit loaf | 7

## DOLCE

*Pair with NV d'Soumah Brachetto Frizzante 15  
Or 2021 SV Brachetto Tranquillo 16*

Trio of Sorbet | 16

Pinot Grigio and raspberry, Brachetto and strawberry, Chardonnay and mango sorbet served with house made Italian biscuit

Affogato | 16

House made vanilla ice cream, frangelico, espresso

Pera | 16

Pinot Grigio poached pear, rhubarb and strawberry compote

Tiramisu | 16

Savoiardi, espresso, mascarpone, marsala

Bigne | 18

Choux pastry, crema pasticcera, red wine chocolate sauce, toasted almond, maraschino cherry

Crostata al limone | 18

Lemon curd tart, house made vanilla ice cream, pistachio floss, raspberries

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