

Lunch or Dinner
\$55 or \$65 with dessert

STARTERS TO SHARE

Antipasti & Pizze

Calamari fritti con rucola

Fried baby calamari with rocket and lemon

Affettati Misti

Thinly sliced cured meats with marinated olives and grissini

Pizze Misti

A selection of pizza from our wood-fired oven

CHOOSE ONE MAIN

Secondi

Pappardelle al Ragu d'Anatra

Flat ribbon pasta with a duck and tomato ragu

Trecce ai Gamberetti e Calamari

Short twisted pasta with local tiger prawns, calamari, chilli, garlic and cherry tomatoes

Pesce del giorno

Fresh fish of the day with extra virgin olive oil and lemon

Pollo alla Griglia

Grilled chicken thigh, cime di rapa, garlic, wood oven roasted portobello and oyster mushrooms with pan juices

COMPLIMENTARY SIDES

Contorni

Patate

Thinly sliced fried potatoes

Rucola e Parmigiano

Rocket and parmesan salad

CHOOSE ONE DESSERT

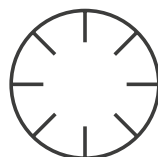
Dolci

Tiramisu

Italian style trifle, coffee, mascarpone and sponge finger biscuits

Pannacotta

Pannacotta with poached quince and honeycomb



STARTERS TO SHARE

Antipasti

Calamari fritti con rucola

Fried baby calamari with rocket and lemon

Affettati Misti

Thinly sliced cured meats, marinated olives and grissini

CHOOSE ANY PASTA/RISOTTO OR PIZZA

Primi

Pappardelle al Ragu d'Anatra

Flat ribbon pasta with a duck and tomato ragu

Trecce ai Gamberetti e Calamari

Short twisted pasta with local tiger prawns, calamari, chilli, garlic and cherry tomatoes

Malfaldine allo Stinco di Manzo

Wavy ribbon pasta with slow cooked beef shin in tomato, white wine and peas

Orecchiette al Cavolfiore

Small ear shaped pasta with cauliflower, raisins, pinenuts, chilli, garlic and toasted bread crumbs

Risotto del giorno

Risotto of the day

Rosse

Marinara Deluxe

Tomato, oregano, garlic and buffalo mozzarella

Margherita

Tomato, fior di latte and basil

Number 1

Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma

Prosciutto

Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma

Salsiccia

Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves

Salame e Fontina

Tomato, mozzarella, salame, chilli and fontina cheese

Melanzane

Tomato, mozzarella, ricotta, ham and marinated eggplant

Siciliana

Tomato, mozzarella, bocconcini, anchovies, capers olives and oregano

Capocollo

Tomato, mozzarella, stracchino, San Marzano tomato, capocollo and olives

Bianche

Gamberi Piccanti

Mozzarella, local tiger prawns, cherry tomatoes, garlic, chilli, herbs, olive oil and rocket leaves

Funghi Misti

Mozzarella, asiago, mixed mushrooms and thyme

Bresaola

Mozzarella, gorgonzola, bresaola and rocket

Tartufo

Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste

Zucca

Mozzarella, asiago, pumpkin puree, red onion, pancetta and parsley

