

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 Ragù d'Anatra

Flat ribbon pasta with a duck and tomato ragù

Linguine ai Gamberi e Zucchini

Linguine with local tiger prawns, zucchini, garlic, chilli, white wine and grated bottarga

Pesce del giorno

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

Pollo Arrosto

Roasted chicken supreme filled with provolone cheese served with capo collo and creamed brussels sprouts

COMPLIMENTARY SIDES

Contorni

Patate

Thinly sliced fried potatoes

Rucola e Parmigiano

Rocket and parmesan salad

CHOOSE ONE DESSERT

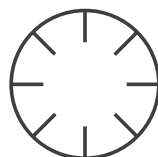
Dolci

Tiramisu

Italian style trifle, coffee, mascarpone and sponge finger biscuits

Pannacotta

Pannacotta with fresh strawberries, balsamic vinegar and shortbread crumb



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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

Linguine ai Gamberi e Zucchini

Linguine with local tiger prawns, zucchini, garlic, chilli, white wine and grated bottarga

Garganelli al Ragù d'Agnello

Garganelli with slow cooked lamb shoulder, sage and white wine ragu

Strozzapreti ai Carciofi

Strozzapreti with artichokes, smashed peas, mint and pecorino pepato

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

Gorgonzola

Tomato, mozzarella, pancetta, radicchio and gorgonzola

Siciliana

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

Zucchini

Tomato, mozzarella, zucchini, cherry tomatoes, basil pesto and scamorza

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

Porcini

Mozzarella, porcini mushrooms, pork and fennel sausage and fontina cheese

Tartufo

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

Nduja

Mozzarella, spicy spreadable salame, marinated broccoli leaves and provolone cheese

