

Stracciatella ^{GF}

Capocollo & figs 20

Seared Tuna ^{GF DF}

Green beans, potato, olives, capers, olive oil vinaigrette 24

Chicken Schnitzel

Shoestring fries. Lemon, aioli & gravy 24

Veal Osso Bucco

Fresh egg Pappardelle & parmesan 22

Risotto ^{GF}

Garden vegetables & whipped burrata 20

Ricotta Gnocchi

Herb, pine nut & pecorino pesto, green beans & potato 22

SIDES

Toasted Sourdough 6**Salad** ^{GF}

Iceberg lettuce & radicchio.

Olive oil vinaigrette 6

Shoestring Fries

Aioli 10

Sweet Potato Fries

Spicy aioli 10

Affogato 10**Tiramisu** 10

*Please note a 1.5% surcharge applies to card payments. An 8% service fee will apply to groups of 8 or more.
Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements.

GF* - Gluten Free available. DF* - Dairy Free available.

Olives

& Pane Carasatu 8

francini

Nduja **OR** Mushroom & provolone 16

Haloumi ^{GF}

Fried sheep's milk Haloumi, smoked almonds, oregano & honey 16

Terrine ^{GF DF*}

Quail breast and pistachio wrapped in pancetta. With cornichons & rocket salad 20

Crispy Fried Calamari ^{DF}

Semolina crumb, avocado mayonnaise, lemon 18

Grilled King Prawns ^{GF DF}

Lemon & herb olive oil 20

PLATTERS

Choose your own

Fromage (50g) 10 each

Served with quince, pear & sourdough

Comté (cow) FRA

Ubriaco al Prosecco (cow) ITA

Brebirousse D'Argental

(sheep) FRA

Truffle Pecorino (sheep) ITA

Charcuterie (50g) 10 each

Served with pickles & sourdough

Capocollo

Spicy Cacciatore

Bresaola

Mortadella

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