

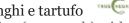
Entrée

Arancine Bolognese



Three arancine (50gr each) with Bolognese, peas and mozzarella \$18

Arancine funghi e tartufo



Three arancine (50gr each) with mushroom and truffles \$18

Zuppa di Cozze



Mussel, tomato, garlic and parsley casserole with toasted bread \$22

Caponata di Melanzana



Sweet and sour fried eggplant, celery, olives, capers and tomato with toasted bread \$22

Calamari fritti.



Vegan lemon pepper calamari on a layer of rocket and roasted capsicum \$20

Insalata di arance e aringhe



Salad with orange, smoked kipper and spring onion \$20

Tagliere Italiano



Buffalo mozzarella, ricotta, cacciatore salami, Nocellara green olives, semi-dried tomato served with bread \$20

Main

Tagliatelle Funghi e Tartufo



GF tagliatelle w cream, mushroom & truffles \$32

Tagliatelle al ragu' di carni miste



GF Tagliatelle with slow cooked beef and pork sausage ragù \$36

Gnocchi forest



GF gnocchi vegan Bolognese and mushroom \$30

Penne al sugo di pesce e gamberi



Penne with barramundi, prawn and cherry tomato sauce \$34

Cannelloni spinaci and besciamella



Vegan spinach and béchamel cannelloni topped with Napoli sauce & cheese \$30

Risotto gamberi e zucchine



Risotto with prawn and zucchini sauce \$28

Barramundi in crosta di patate



Baked barramundi covered in potato slices with lemon dressing served with garden salad \$38

Anatra all'arancia



Smoked duck breast with orange dressing served with peas and rainbow baby carrots \$42

Barramundi alla messinese



Vegan barramundi cooked in a tomato sauce with capers and olives \$28

Side

Insalata mista



Rocket, tomato, cucumber, black olives, peppers and spring onion salad \$13

Verdure grigliate



Grilld eggplant and zucchini marinated with garlic and mint \$14

Insalata Pantesca



Boiled potatoes, green beans, tomato, black olives and capers on a layer of rocket \$14

Dessert

Berry Pannacotta



Vanilla pannacotta with mix berry coulis \$14

Please note that our gluten-free menu is totally gluten-free as ingredients. We use dedicated tools and equipment for glutenfree food. However, the kitchen is also used for foods containing gluten. Please specify to the waiter if you are gluten intolerant or celiac.