



Degustation menu with a glass of wine or beer.

\$70 pp min 2 people, booking essential.

Antipasto platter to share

Arancine spinaci e mozzarella

Spinach and mozzarella arancine

Insalata pantesca

Potatoes, green beans, tomato, black olives and capers

Insalata di arance e aringhe

Salad with orange, smoked kipper and spring onion

Zuppa di cozze

Mussel, tomato, garlic and parsley served with toasted bread

Misto rustico

Semidried tomato, Nocellara del Belice olives and buffalo mozzarella

Mains to share

Maccheroni al sugo di pesce e gamberi

Maccheroni with barramundi, prawn and cherry tomato sauce

Gnocchi sorrentina

Potato gnocchi, Napoli sauce, fresh basil and buffalo mozzarella

Anatra all'arancia

Smoked duck breast with orange dressing with green beans

Wednesday and Thursday reservations have a duration of 1 hour and 30 minutes

Friday and Saturday reservations have a duration of 1 hour and 45 minutes



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Antipasto platter to share

Melanzane alla parmigiana

Eggplant parmigiana

Insalata pantesca

Potatoes, green beans, tomato, black olives and capers

Insalata di mare

Calamari and prawn on a layer of rocket with mustard and orange dressing

Calamari fritti

Lemon pepper vegan calamari with rocket and capsicum

Misto rustico

Semidried tomato, Nocellara del Belice olives and cheese

Mains to share

Gnocchi sorrentina

Potato gnocchi with Napoli sauce and lactose free mozzarella

Cannelloni spinaci e besciamella

Cannelloni stuffed with spinach and bechamel topped with Napoli sauce

Barramundi alla messinese

Barramundi cooked in a tomato sauce with green olives, capers

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