



## **ANTIPASTI**

### **Degustazione antipasti** (to share min 4 people)

A chef's selections of our antipasti to share \$20 per person

### **Zuppa di funghi**

Velvet mixed mushroom soup with EVO oil served with croutons \$16

### **Pane e Caponata** (2 people)

Traditional sicilian dish: eggplant, celery, olives and capers salad served with warm bread \$26

### **Polpette alla pizzaiola**

Vegan meatballs with tomato sauce and cheese \$15

### **Calamari fritti**

Lemon pepper vegan calamari with rocket, capsicum and a touch of balsamic vinegar \$16

### **Insalata di mare**

Calamari and prawn on a layer of rocket with orange dressing \$18

Wedges with mayo and tomato \$9

Bread \$4

Garlic Bread \$8

Gluten free bread \$6

Gluten free pasta \$3

## **PRIMI**

### **Gnocchi forest**

Homemade potato gnocchi with vegan Bolognese sauce and mushrooms \$26

### **Pappardelle Funghi e Tartufo**

Fresh pappardelle with truffle and mushroom sauce \$26

### **Fagottino di melanzane con cuore di pasta**

Fresh Tagliatelle with Napoli sauce wrapped in fried eggplant with basil \$26

### **Cannelloni spinaci e besciamella**

Homemade “Cannelloni” stuffed with spinach and vegan bechamel, topped with Napoli sauce \$24

### **Spaghetti carbonara**

Spaghetti with pancetta, eggs and parmesan \$26

### **Lasagne**

Baked lasagne with vegan bolognese sauce and bechamel \$24

## **SECONDI**

### **Cotoletta rustica e patate**

Baked Italian schnitzel with tomato sauce, cheese and oregano served with wedges and vegan mayo \$28

### **Pesce spada alla siciliana**

Breadcrumb grilled swordfish with Evo oil, lemon and mint Sicilian dressing served with baked vegetables \$28

### **Burramundi alla messinese**

Sicilian popular dish, fish fillet in tomato, green olives and capers served with toasted bread \$30

## **CONTORNI**

### **Insalata mista**

Rocket, tomato, cucumber, black olives, peppers and spring onion salad \$10

### **Verdure al forno**

Baked zucchini, golden sweet potato, capsicum, pumpkin & purple potato \$11

### **Verdure dell'orto**

Green beans, broccoli and semidried tomato \$11

### **Insalata pantesca**

Boiled potatoes, green beans, tomato, black olives and capers \$11