

ANTIPASTI STARTERS

ARANCINI <small>3 PIECES</small> GRASS-FED BEEF BOLOGNESE & MOZZARELLA BASIL & MACADAMIA, ROASTED PORTOBELLO MUSHROOM, THYME & CREAM CHEESE	\$15
BRUSCHETTE CAPRESE E PROSCIUTTO <small>4 PIECES</small> SEASONED CRUSTY SOURDOUGH, PROSCIUTTO, FIOR DI LATE, TOMATO,	\$22
CAPRESE DI BUFALA BUFFALO MOZZARELLA WITH FRESH TOMATO, ITALIAN EXTRA VIRGIN OLIVE OIL & BASIL	\$20
TAGLIERE DI SALUMI ITALIAN COLD CUTS SERVED WITH HOMEMADE TOASTED BREAD AND PICKLES	\$18
SELEZIONE DI FORMAGGI ITALIAN CHEESES PLATTER SERVED WITH HOMEMADE TOASTED BREAD, HOMEMADE JAM, HOMEMADE GLAZE AND WALNUTS	\$18
GAMBERONI AGLIO, OLIO E PEPERONCINO KING PRAWNS PAN-SEARED IN GARLIC, OIL AND CHILLI WITH HOMEMADE BREAD	\$18

PRIMI PIATTI PASTA DISHES

GNOCCHI "LE COSE BUONE" HOMEMADE POTATO GNOCCHI WITH ITALIAN STYLE SAUSAGE, MIXED MUSHROOMS & CHERRY TOMATOES	\$32
RAVIOLI RICOTTA E SPINACI CON BURRO FUSO E SALVIA HOMEMADE SPINACH AND RICOTTA RAVIOLI SERVED WITH BURNT BUTTER AND SAG	\$30
PAPPARDELLE CON RAGU' DI AGNELLO HOMEMADE PAPPARDELLE (RIBBON PASTA) IN A SLOW-COOKED, HAND-CUT LAMB RAGOUT TOPPED WITH SHAVED PARMESAN CHEESE	\$33
LINGUINE ALLO SCOGLIO HOMEMADE LINGUINE WITH MUSSELS, CALAMARI, KING PRAWNS AND SCALLOPS, IN A SEAFOOD BISQUE	\$36

LE COSE BUONE

PRIMI PIATTI PASTA DISHES

GNOCCHI CON RAGU' BOLOGNESE HOMEMADE POTATO GNOCCHI WITH BOLOGNESE SAUCE	\$30
LASAGNA DI SALMONE E ZUCCHINE HOMEMADE LASAGNA WITH FRESH SALMON, ZUCCHINI AND A VELVETY SAFFRON BECHAMEL	\$33
GNOCCHI SALSA ROSSA HOMEMADE POTATO GNOCCHI WITH A MIX OF VODKA , NAPOLI SAUCE & CHILLI	\$29
LASAGNA BOLOGNESE HOMEMADE AUTHENTIC ITALIAN LASAGNA WITH BECHAMEL SAUCE	\$30
GNOCCHI CON SALSA NAPOLI HOMEMADE POTATO GNOCCHI WITH NAPOLI SAUCE	\$28
PASTA FRESCA DELLA CASA HOMEMADE FRESH PASTA (SPAGHETTI, LINGUINE, RIGATONI)	
NAPOLI SAUCE	\$25
BOLOGNESE SAUCE	\$27
<small>*ALL OUR PASTA IS HOMEMADE *GLUTEN FREE PASTA AVAILABLE *OUR DISHES MAY CONTAIN TRACES OF NUTS AND CRUSTACEANS</small>	

SECONDI MEAT & FISH DISHES

CONTROFILETTO AL BAROLO 300 GR. SCOTCH FILLET IN A BAROLO WINE REDUCTION, WITH COOKED VEGETABLES	\$43
CONTROFILETTO AL PEPE VERDE 300 GR. SCOTCH FILLET IN A CREAMY GREEN PEPPER SAUCE, WITH POTATO WEDGES	\$43
FRITTURA MISTA DEEP FRIED CALAMARI, PRAWNS AND VEGETABLE STICKS RECOMMENDED WINE: LUMA' GRILLO OR ROSE	\$33
SALMONE AL CASTAGNA PAN SEARED SALMON STEAK, ON A BED OF CHESTNUT SAUCE, GRILLED POTATOES & BRUSSEL SPROUTS COOKED IN BUTTER & THYME	\$40

LE COSE BUONE

INSALATE *SALADS & SIDES*

INSALATA MISTA

MIXED SALAD, CUCUMBER, RED ONION AND CHERRY TOMATOES

\$12

VERDURE COTTE

COOKED VEGGIES OF THE DAY

\$12

PATATE FRITTE

DEEP FRIED POTATO WEDGES

\$10

PANE FATTO IN CASA

HOMEMADE BREAD

\$ 8

PANE FATTO IN CASA CON BURRO COMPOSTO

HOMEMADE BREAD AND HOMEMADE BUTTER WITH GARLIC AND HERBES

\$12

DOLCI *DESSERTS*

TIRAMISU *(HOMEMADE)*

ITALIAN CLASSIC BOOZY COFFEE, CREAM DESSERT WITH LADYFINGERS & MASCARPONE CHEESE.

\$18

PANNA COTTA *(HOMEMADE)*

A CHOICE OF STRAWBERRY COULIS OR NUTELLA

\$15

CANNOLI SICILIANI *(HOMEMADE)*

MADE WITH A FLAKY, CRISP SHELL, ENCLOSING A DECADENTLY CREAMY, SWEET RICOTTA FILLING, DOTTED WITH DARK CHOCOLATE CHIPS.

\$ 8

CALABRIAN DARK CHOCOLATE TORTA

AN ITALIAN CLASSIC TART RECIPE WITH A TWIST
ALMOND CRUST BASE, FILLED WITH A COCONUT CREAM & DARK CHOCOLATE GANACHE (V)

\$15

SBRISOLONA CON ESPRESSO LIQUORE E PEPE NERO

CRUNCHY ALMOND CRUMBLE SERVED WITH A SHOT OF MR BLACK
AND CRACKED BLACK PEPPER.

\$17

LE COSE BUONE

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