

## **STUZZICHINI & ANTIPASTI**

Olive - Marinated mixed Sicilian olives	9
Pane - Organic sourdough, rosemary infused EVOO	10
Arancini – Tomato & mozzarella arancini, basil mayonnaise	24
Insalata russa - Homemade potato salad w. carrots, peas, lemon mayo	24
Calamari fritti - Fried calamari, lime mayonnaise	26
Burrata - Sweet tomatos dressing, heirloom tomatos, cocktail onions	25

## **PASTA**

Tagliatelle - Lobster meat, cherry tomatoes, tomato sauce, lemon	38
Pappardelle - Wild boar ragu', pecorino sardo	35
Gnocchi - Herbs pesto, salted ricotta, pine nuts	32
Busiate – Prawns, zucchini, saffron butter	38

*15% discount on all menu items for take away (pick up)*

## **SECONDI - MAINS**

Agnello - Lamb shank, beans and pickled onion salad, kale	39
Barramundi - Capsicum puree, shaved fennel, spelt, green olives	40
Manzo – Beef brikset, potatoes and beetroot mash, silverbeet	40
Pesce intero – Whole fish, capers, cherry tomatoes, herbs salmoriglio	43

## **CONTORNI - SIDES**

Broccolini – Manchego cheese, almonds, olive oil	15
Insalata – Mixed leaves salad, pear, walnuts	13
Patatine fritte – Chips	10

## **DOLCI - DESSERTS**

Tiramisu della casa - Homemade tiramisu	15
Almond pannacotta – with mango coulis	16
Bomboloni – Doughnuts with Nutella	15

*Please check the blackboard or ask our staff for specials and dining offers*

*Most of the menu items are adjustable to cater for all dietary requirements*