

(Gluten-Free Pasta Available Dine in Only Add \$3)

1. Pappardelle Lamb Ragu Slow-Braised Lamb Shoulder in Red Wine, Rosemary, Pecorino Romano	\$29
2. Spaghetti Alla Carbonara Crispy pork, Free-Range Egg, Grana Padano and Pecorino Romano	\$27
3. Spaghetti Beef Ragu Pork Sausage Mince and Beef, Slowly Cooked in Rich Sugo	\$25
4. Spaghetti Al Frutti De Mare. Marinated Local Seafood, Napoletana and Seafood Bisque, EVO and Herb	\$28
5. Penne La Porcona. Marinated Pork Sausage Mince With Fresh Rosemary and Creamy Sauce	\$26
6. Spaghetti De Mezzanotte (Veg Or Vegan). Garlic, Chilli, EVO, Parsley, Pecorino and Parmasen	\$24
7. Penne Pesto (Veg) Homemade Pesto Sauce with Touch of Cream	\$24
8. Fettuccini Boscaiola. Bacon and Mushroom with Creamy Sauce	\$25
9. Fusili Melanzane (Veg Or Vegan) Roasted Eggplant with Cherry Tomato, Napoli and Scamorza Cheese	\$24
10. Fettuccini Fungi (Veg Or Vegan). Mixed Marinated Mushroom with Pecorino, EVO, Pinot Grigo and Parmesan Cheese	\$24
11. Penne Arrabbiata (Veg Or Vegan) Homemade Napoli Sauce with Chilli and Parmesan	\$22
12. Fusili CACIO E PEPE (Veg). Creamy Pasta with Pecorino Romano , Cracked Black Pepper	\$24
13. Fusili De Pollo Chicken Pasta with Sun-Dried Tomato Basil Paste and Cream	\$24
14. Fusili Al Combo Combo of Pork Sausage, Mushroom and Bacon with Creamy Sauce	\$26
15. Spaghetti De Puntasecca (Veg Or Vegan) Cherry Tomatoes , Garlic, Mix of Black Olives ,Capers, Herbs and EVO	\$24
16. Fettuccini Gamberi Aussie Prawns, Zucchini, Cherry Tomato, in Napoli and Pinot Grigo	\$28
17. Penne Alla Vodka. Rose Sauce With Vodka and Cheese	\$24