

— Starters —

Side Salad \$8

iceberg lettuce dressed with white vinegar, olive oil and salt

Warm Sicilian Olives \$12

cured black olives warmed through in sambuca with pane frito (fried bread)

Focaccia \$18

fresh daily selection served with roasted eggplant and caperberry puree

Arancini \$25

four wild mushroom arancini served with slow cooked sugo di pomodoro and fresh rocket pesto

Fennel and Orange Salad \$23

fresh fennel and orange with cured black olives dressed with lemon juice and olive oil

Ferrara tomato water salad \$23

tomato, onion, basil, oregano olive oil served with bread

Tomato and Burrata \$28

tomato and burrata with balsamic pearls and fresh basil served with bread

Ferrara Green Salad with Burrata \$32

seasonal green salad served with rocket, seasonal fruits, tomato, prosciutto and burrata topped with crushed pistachio and balsamic pearls

Salumi Board \$32

delicious selection of Italian cheese, cold cuts, olives, pane frito and grissini

All pastas
served with
fresh bread +
Parmigiano

— **Pasta of your choice** —

Spaghetti /// Pappardelle /// Bucatini /// Strozzapreti /// Rigatoni /// Gnocchi

— **Sauce of your choice** —

Sugo alla Siciliana \$26

slow cooked fresh tomato and basil topped with capers

Aglione Olio \$26

garlic, olive oil, chilli flakes and parsley

Alla Norma \$28

tender eggplant tossed in a herby tomato sauce and topped with crushed salted ricotta

Cauliflower \$28

cauliflower, pine nuts, raisins, anchovy, saffron, chilli flakes, onion

Beef Ragu \$30

slow cooked beef based with soffritto in a rich tomato sauce

Prosciutto è Piselli \$30

prosciutto, peas, onion, butter, rosemary and thyme cooked in white wine with a creamy base

Pasta con le Sarde \$30

wild fennel, sardines, cherry tomatoes, and sauteed onions topped with toasted breadcrumbs

Spaghetti & Meatballs \$28

three large slow cooked in a fresh tomato and basil sauce

Lasagna with Side Salad \$30

fresh wide sheets of pasta, stacked with a filling of ragu, béchamel sauce and fresh fior di latte

Prawn and Crab Ravioli \$30

filled with fresh prawn and crab in a browned butter, olives and cherry tomatoe sauce

Salsiccia Sicilian Ravioli \$30

filled with pork, fennel seeds, in a rich tomato sauce topped off with parmesan and fresh basil

Cannelloni with Side Salad \$30

cylindrical pasta served baked with a filling of spinach è ricotta

Add a seasonal salad \$8

iceberg lettuce dressed with white vinegar, olive oil and salt
or rocket and shaved parmesan dressed with balsamic vinegar

Check our
display for
daily desserts

— Desserts —

Fresh Ricotta Canolo \$8.5

fried pastry dough filled with sweet creamy ricotta

Sicilian Ricotta Cake \$15

with a dash of orange and dark chocolate served with ice cream

Scicilian Panna Cotta \$15

strawberry compote, fresh berries and crushed pistachio

Lemon Tiramisu \$17

layered mascarpone and savoiardi sponge biscuits dipped in lemon syrup topped with shaved chocolate

Ferrara Tiramisu \$17

layered mascarpone and savoiardi sponge biscuits dipped in coffee dusted with cocoa

Classic Affogato \$10

espresso coffee, ice cream

Affogato \$20

espresso coffee, ice cream and frangelico

Classic Gelato's \$12

Cassata Siciliana *southern italian creamy vanilla cream, chocolate and tutti-frutti gelato finished with a liqueur sponge centre*

Bacio *looking for something special? look no further our classic back-made from roasted hazelnut gelato and a chocolate rum centre. Its Devine*

Lemone D'Oro *lemon granita, shaped like half a lemon covered in Lemon chocolate*

Passione *passionfruit sorbet/gelato made from real passionfruit, covered in dark chocolate*

— Digestivos and Dessert Wine —

Limoncello \$12

Amaro Montenegro \$14

Amaro Siciliana \$14

Vales Botrytis \$16 /// \$65

Passito di planetta \$22 /// \$85