



ANTIPASTI E PANE

THE ITALIAN WAY TO START YOUR MEAL

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| 🍷 pane alla pizzaiola 6.5 garlic pizza bread | 🍷 pane con pepperoncino 6.5 chilli pizza bread | 🍷 pane al formaggio 8.5 cheese pizza bread |
| 🍷 olive e feta marinate 9.5 marinated feta and olives | 🍷 grissini italiani 9.5 bread sticks and fresh pesto dip made daily | 🍷 panepizza 9.5 pizza bread served with e.v.o.o and balsamico dip |

PIATTI FREDDI – COLD APPETISERS

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| 🍷 CAPRESE with Italian mozzarella fresh tomato, fresh basil and e.v.o.o g. | 19.5 |
| 🍷 BRUSCHETTA toppings change daily | 12.5 |
| 🍷 BURRATA Fresh Italian cheese with Heirloom tomatoes, crispy bread, nectarines and e.v.o.o g. | 20.5 |
| INSALATA DI POLPO octopus and potato salad, pickled red onion, pine nuts, roast pepper and e.v.o.o g. | 19.5 |
| CARPACCIO DI CERVO venison, rocket leaves, parmesan, balsamic chipolini onions and pickled beetroot g. | 19.5 |
| PROSCIUTTO CRUDO parma ham, melon, red radicchio, cracked pepper and e.v.o.o | 19.5 |
| AFFETTATO traditional Italian platter of assorted sliced delicacies, pickles, mustard and bread g. | 19.5 |

PIATTI CALDI - HOT APPETISERS

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| CALAMARI CROCCANTI crispy calamari, lemon wedges, garlic, it. parsley and paprika aioli g. | 18.5 |
| FEGATINI AL MARSALA pan fried chicken livers in sweet marsala sauce with crispy potato, mushrooms, bacon, shallots and mixed green leaves g. | 19.5 |
| TONNO GRIGLIATO fresh grilled tuna, green olives, white cannellini beans, rocket salad and e.v.o.o g. | 26.5 |
| SCAMPI DEL CAPO Scampi lightly grilled with e.v.o.o, it. parsley, garlic, vino bianco, cracked pepper and fresh lemon juice g. | 28.5 |
| ZUPPA DEL GIORNO soup of the day, freshly made every day | 12.5 |

PRIMI PIATTI - PASTA E RISOTTO ENTRÉES

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| RAVIOLI DI CAPPESANTE made daily by our chefs, filled with scallops and fish mousse, served with warm tomato, basil, shallot and pinenut vinaigrette, and shaved grana padano | 21.5 |
| 🍷 GNOCCHI DI CASA gnocchi made daily by our chefs with roasted aubergines in a tomato sauce with mozzarella, garlic and e.v.o.o. with shaved grana padano | 19.5 |
| 🍷 RISOTTO ALLA PRIMAVERA a summertime vegetarian risotto with peas broadbeans pesto, rocket and shaved grana padano | 19.5 |

SECONDI PIATTI – PASTA E RISOTTO MAINS


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| SPAGHETTI ALLE VONGOLE spaghetti with fresh cockles with, e.v.o.o, garlic, it. parsley, fresh chillies and white wine | 24.5 |
| PAPPARDELLE ALL' ANATRA pappardelle with duck leg ragout, pomodoro sauce and shaved grana padano | 25.5 |
| SPAGHETTI AI FRUTTI DI MARE spaghetti with selected mixed seafood, olive oil, it. parsley and garlic in napoletana sauce | 26.5 |
| RISOTTO DI POLLO risotto with chicken and button mushrooms, sautéed in olive oil, garlic, fresh herbs, tomato crema, rocket and shaved grana padano | 27.5 |
| FETTUCCINE AL SALMONE AFFUMICATO fettuccine with smoked salmon, fresh spinach, garlic and fresh herbs in a lemon crema sauce. | 25.5 |

SECONDI PIATTI - MAINS

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| PANCIA DI MAIALE roasted pork belly with crackling, marsala sauce, pea puree, broadbeans, spring onions and chargrilled squid g . | 34.5 |
| FILETTO AL VINO ROSSO roasted beef fillet with homemade gnocchi, roasted cauliflower with almonds, heirloom carrots and red wine sauce g . | 36.5 |
| AGNELLO ARROSTO pan roasted lamb rump with smoky aubergine puree, sweet peppers, baby onions, barley and whipped goats cheese g . | 35.5 |
| PESCE DEL MERCATO market fish pan fried with cockles, lemon, fennel and brocolini g . | 31.5 |
| COTOLETTA DI VITELLO crumbed veal cutlet milanaise with roast garlic aioli, rocket salad, lemon vinaigrette and shaved grana padano | 36.5 |
| PETTO DI POLLO pan roasted chicken breast with crispy polenta, warm cherry tomatoes capers and basil with shaved grana padano and olive oil g . | 30.5 |

PIZZERIA- GOURMET PIZZAS

(All pizzas served with rocket, oregano and shaved grana padano)

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|  MARGHERITA mozzarella, tomato, olive oil, and fresh basil | 18.5 |
| NAPOLETANA tomato, roasted onion, capers, anchovies, garlic, and mozzarella | 18.5 |
| PEPPERONI spicy salami, tomato, capsicum, chilli, and mozzarella | 19.5 |
| DELLA CASA chicken, tomato, mushrooms, and mozzarella | 24.5 |
| QUATTRO STAGIONE tomato mozzarella mushrooms, artichokes, salami and bacon | 24.5 |
| CAPRICCIOSA prosciutto, mushrooms, tomato, artichokes, olives and mozzarella | 24.5 |
| MARINARA tomato, mixed seafood, basil, garlic and mozzarella | 26.5 |

CONTORNI AND SIDE SALADS

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| VERDURE DI STAGIONE 9.5 fresh seasonal vegetables | INSALATA DI RUCOLA 11.5 rocket salad with white cannellini beans, e.v.o.o and grana padano | INSALATA MISTA 9.5 mixed salad |
| PATATE GRATINATE 9.5 with garlic, cheese, cream | PATATINE FRITTE 7.5 bowl of fries | CEASAR SALAD 12.5 with bacon, anchovies and egg |

Rotisserie Special also available via prior booking for groups of 10 or more