

b u s s o l a

CICHETTI

Salumi selection w house bread	\$22
Warm marinated olives	\$6
Pickles	\$5
Fried cauliflower w saffron aioli, fennel salt (vg/gf)	\$10
Smoked buffalo mozzarella w tomato, balsamic onions	\$14
Gorgonzola w fig, truffle honey, fennel & rosemary flatbread	\$14
Beef arancini w fior di latte, tomato sugo	\$12
Salt cod w chickpea puree, cucumber, pickled onion, radish, oregano dressing	\$12
Marsala lamb ribs w chilli, tomato jam, snowpea onion & parmesan salad	\$17

SECONDI

Eggplant involtini w polenta & agro dolce	\$24
Fish of the day w crab & corn fregola	\$MP
Pork cotoletta w Italian coleslaw	\$28
Grain-fed beef rump w spinach, brussel sprouts, pickled beetroot & anchovy sauce	\$32

PASTA

Spaghetti putanesca	\$22
Rag w duck & pork ragu, fig, cavolo nero, ricotta	\$26
Sweet potato gnocchi w broccolini, peas, roast chilli & garlic, almond pangratatto (vg/gf)	\$25

b u s s o l a

Fettucini mushroom bosciola	\$25
Squid ink linguine w prawns, tomato, pesto	\$28

PIZZA

Black garlic pizza, buffalo mozzarella, parmesan	\$16
Margarita tomato, buffalo mozzarella, basil	\$20
Calzone w chicken cacciatore, green olive & parmesan	\$23
Bacon, pineapple, ricotta, house made bbq sauce	\$23
Portabello mushroom, artichoke, caramelised onion, fior di latte, tarragon	\$24
Sopressa w smoked olive, anchovy, chilli, fior di latte	\$25
Leg ham, cacciatore, pickled pear, gorgonzola cream, rocket	\$25
Prawn, pepperoni, zucchini, fior di latte, rosemary	\$26

*Gluten free and Vegan on request

SIDES

Shaved zucchini w mint, parmesan	\$8
Roast potatoes w rosemary	\$8
Broccolini w lemon, crispy onion	\$8
Mixed leaves w goats cheese dressing & walnuts	\$8

DOLCE

Pannacotta w poached apricots, honeycomb	\$13
Choc semifreddo w espresso caramel, candied orange & walnuts	\$14
Ricotta doughnuts w nectarine jam, caramelised white chocolate icecream	\$13
Limoncello crème brulee w figs, seasonal berries	\$14
Affogatto w vanilla icecream	\$12
Biscuit selection	\$7