

Cicchetti

Pickles	\$4
Marinated olives	\$5
Fried cauliflower w saffron aioli	\$12
Beef and fior do latte arancini w tomato sugo	\$10
Salt cod fritters w lemon	\$10
Grappa cured ocean trout w whipped fish roe and house bread	\$10
Marsala braised lamb ribs w chilli tomato jam, snowpea, onion and parmesan	\$18

Pasta

Rigatoni alla amatriciana	\$20
Beetroot gnocchi w mushroom, eggplant polpette, and walnut cheese	\$24
Penne bosciola	\$24
Spaghetti w pork and fennel sausage, green olives	\$25
Casarecce w beef ragu, peas and salted ricotta	\$26
Papperdelle w duck and pork ragu, cavolo nero	\$26
Linguine w prawns and tomato, chilli cream	\$26

Pizza

Black garlic pizza, buffalo mozzarella, parmesan	\$16
Margarita tomato, buffalo mozzarella, basil	\$20
Calzone w chicken cacciatore, green olive & parmesan	\$24
Bacon, pineapple, ricotta, house made bbq sauce	\$23
Leg ham, cacciatore, pickled pear, gorgonzola cream, rocket	\$25
Prawn, pepperoni, zucchini, fior di latte, rosemary	\$26
Mushroom, spinach, fontin a	\$23
Sopressa, pan cetta, artichoke, mushroom, caramlised onion , olive	\$25

* Gluten free and Vegan on request

Sides

Roast potatoes w rosemary	\$8
Broccolini w fried onion	\$8
Mixed leaves w walnuts and lemon dressing	\$8
Wood fried roast vegetables w black barley, buffalo mozzarella and burnt onion dressing	\$12

Dolce

Apple and gingerbread tart w rosemary custard	\$12
Hazelnut chocolate torts w Jersey cream	\$12
Ricotta doughnuts w raspberry jam	\$10

Bambini

Ham & Cheese pizza	\$18
Pepperoni pizza	\$18
Spaghetti w butter & cheese	\$10
Spaghetti w tomato sauce & cheese	\$10
Orecchiette bolognaise	\$12