

b u s s o l a

CICHETTI

Salumi selection w house bread	\$22
Warm marinated olives	\$7
Pickles	\$4
Fried cauliflower w saffron aioli	\$12
Grappa cured ocean trout w whipped fish roe and house bread	\$12
Ham and fontina croquettas w sauce gibiche	\$12
Peppernata Salad	\$12
Salt cod fritters w lemon	\$13
Eggplant fritti w spiced maple syrup, parmesan, sesame seeds	\$12
Chicken liver parfait w cornichons and fennel flatbread	\$13
Prawn bisque w mascapone	\$12
Wood fired vegetable salad w buffalo mozzarella, burnt onion dressing	\$14
Twice baked souffle w taleggio sauce	\$14
Mushroom ragu w polenta and sage	\$16
Marsala lamb ribs w chilli, tomato jam, snowpea, onion, parmesan salad	\$16
Broccolini w straccitella and smoked almond	\$12
Iceberg salad w buttermilk dressing and parmesan	\$8

PASTA

Potato gnocchi w wood fired cauliflower, kale, parsnip sauce, smoked almond	\$26
Rigatoni w pork, fennel sausage, broccoli sauce, parmesan	\$26
Casserecce w beef ragu, peas, salted ricotta	\$26
Spaghetti w mussels, nduja, tomato	\$26
Linguine w prawn, tomato chilli cream, lemon pangrattato	\$28

PIZZA

Black garlic, buffalo mozzarella, parmesan	\$16
Margarita, buffalo mozzarella, basil	\$22
Roast pumpkin, cavolo nero, gorgonzola, pickled pear, parmesan	\$24
Wood fired oregano, lemon chicken, roast capsicum, spinach, olive tapenade, oaxaca cheese	\$26
Sopressa, ham, artichoke, mushroom, olive, onion, fior di latte cheese	\$26
Prawn, pepperoni, zucchini, fior di latte cheese, rosemary	\$26
*Gluten free and Vegan on request	\$26

DOLCE

Pannacotta red wine pears, pistachio brown sugar crumb	\$13
Ricotta doughnuts w mascapone, raspberry jam	\$13
Hazelnut chocolate torta w jersey cream	\$12
Affagatto w vanilla ice cream	\$12
Biscuit selection	\$7