

# MENU

## STUZZICHINI e ASSAGGINI

<b>Pane</b> - herb & garlic bread, parmesan	9.00
<b>Soup</b> – chicken polpetti, angel hair pasta with chicken broth and spinach	17.00
<b>Antipasti</b> – a selection of cured meat and vegetables, Italian style	26.00
<b>Arancini di zucca</b> – pumpkin, ricotta, garlic aioli	16.50
<b>Bruschetta</b> – tomato, red onion, bocconcini, pesto	15.00
<b>Calamari</b> - calamari fritti & aioli	19.00 /34.00
<b>Gambero a la diavolo</b> – crisp king prawns, chilli, risoni salad	24.00/42.00
<b>Insalata ceasar</b> – poached egg, mixed salad, peas, crisp prosciutto, pane, tonnato dressing	18.00
<b>Ceci polpette</b> – chickpea pattie, eggplant salsa, pistachio crumbs, with cardamon & carrot cashew cheese ( <i>vegan</i> )	18.00

## RISOTTO

<b>Salsicce</b> – Italian pork and fennel sausage, red and yellow peperoni <i>gf</i>	34.00
<b>Pollo</b> – chicken, peperonata puree, pesto and basil <i>gf</i>	38.00
<b>Risi e bisi</b> – (from the Veneto region), fresh peas, prosciutto, shallots <i>gf</i>	28.00
<b>Veal milanase</b> – veal ragu, saffron, salmoriglio <i>gf</i>	42.00
<b>Funghi misti</b> –mixed seasonal mushrooms, truffle paste, aromatic herbs <i>gf</i>	35.00
<b>Barbabetola</b> – beetroot, cavolo nero, macadamia cream cheese, walnuts <i>gf, vegan</i>	33.00

## PIATTI PRINCIPALI e PASTA

<b>Gnocchi</b> – black Angus ragu, red wine, San Marzano tomato	45.00
<b>Pappardelle</b> – smoked salmon, mascarpone, tomato, dill, spinach	42.00
<b>Linguini Marinara</b> - prawns, scallop, calamari, garlic, white wine, chilli, herbs	45.00
<b>Agnello</b> – slow roasted lamb shank, red wine, gremolata, pure di patata	45.00

## CONTORNI

<b>Ruccola</b> – rocket salad, grilled pear, candied walnuts, parmigiano <i>gf</i>	12.00
<b>Patate</b> - Italian potatoes with roast garlic, rosemary	12.00
<b>Carote</b> – honey glazed dutch carrots, ricotta, parsley pesto, pumpkin seeds <i>gf</i>	13.00
<b>Verde</b> – sauteed greens, garlic, pancetta <i>gf</i>	13.00

## DESSERTS

<b>Coppa gelato</b> – a selection of homemade gelato	14.00
<b>Vanilla panna cotta</b> – spiced amaretto anglaise	16.00
<b>Semifreddo</b> – pistachio, amarena cherries	16.00

df – dairy free      gf – gluten free      please let us know of any dietary requirements as not all ingredients are listed  
All credit card transactions will incur a processing fee of 1% to 1.5% • 5% surcharge applies to groups of 8 or more • All prices include GST • 10% surcharge applies on public holidays