



ASSAGGI

Ham & Bocconcini Arancini

Handmade with garlic, onion,
tomato & basil salad

x 2 pieces \$15

Salsiccia e Patate

Chargrilled Italian Pork & Fennel
sausage on mash

\$21.95

Insalata Mista di Mare

Cold seafood salad with cos
lettuce, extra virgin olive oil
& lemon \$25.95

Polpette di Pesce

Handmade fish & shellfish
polpette oven baked in a spicy
red sauce served with crostini
x 6 pieces \$22.95

Olive

Warm Ligurian & Sicilian olives,
smoked bocconcini & provolone
cheese, garlic, basil, rosemary
with crusty bread \$17.95

Burrata

Burrata cheese, Roma tomato,
basil, fresh rocket, extra virgin
olive oil \$19.95

*Bread available upon request \$7



MAIN

Pappardelle Di Agnello

Slow cooked lamb shoulder ragu with
pappardelle pasta & pecorino cheese
\$36.95

Linguine Al Granchio e Rucola

Snow crab, cherry tomato, chilli, garlic
& rucola with linguine pasta \$47.95

Rigatoni Gamberoni & Pomodorini

Prawns, chilli, garlic, cherry tomatoes
& rigatoni pasta \$42.95

Veal Osso Bucco

Slow cooked veal osso bucco on mash
& beans \$44.95

Chickpea Gnocchi

Handmade pasta with spinach, pine nuts
& cherry tomato *vegan option \$35.95

Pumpkin & Sage Agnolotti

Homemade pumpkin filled pasta in
burnt butter, garlic & sage sauce \$35.95

'Cheese Platter'

Drunken Buffalo' soaked in Nebbiolo
grapes skin, 'Lavato' handmade soft
texture cheese, Grana Padana, Danish Blue,
& Provolone. Served with walnuts, dried
figs, celery, Quince paste, Gaeta & Sicilian
olives, wafer crackers & Grissini \$45