



## ASSAGGI

### *Olive*

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

### *Soup Of The Day*

Served with crusty bread  
Please ask our waitstaff for today's selection \$25

### *Bruschetta Salsicce & Broccolini*

Chilli, garlic, broccoli & Italian Pork Fennel Sausage \$22.95

### *Involtini Gamberoni & Zucchini*

Prawns & zucchini with parsnip mash \$23

### *Fremantle Octopus*

Pumpkin & Saffron puree, balsamic emulsion, Kalamatta olives \$34

### *Burrata*

Soft creamy 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 & pecorino cheese \$36.95

### *Wagu Beef & Parmesan Ravioli*

Filled pasta in burnt butter, garlic & sage \$43.95

### *Rigatoni Gamberoni & Pomodorini*

Prawns, chilli, garlic, cherry tomatoes \$42.95

### *Lamb Shank*

Slow cooked served with mash & beans \$39.95

### *Chickpea Gnocchi*

Spinach, pine nuts & cherry tomato  
\*vegan option \$35.95

### *Pumpkin & Sage Agnolotti*

Filled pasta in burnt butter, garlic & sage \$35.95

### *Linguine Salsicce & Broccoli*

Chilli, garlic, olive oil, Italian Pork Fennel Sausage \$43.95

### *'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