



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

Fremantle Octopus Salad

Shallots, lemon, garlic, parsley & extra virgin olive oil \$25.95

Burrata

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

*Bread available upon request \$7

'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



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

Lamb Shank

Slow cooked served with mash & beans \$43.95

Rigatoni Gamberoni & Pomodorini

Prawns, chilli, garlic, cherry tomatoes \$42.95

Yellowfin Tuna Steak

Garlic & herb crust, wilted spinach, asparagus \$51.95

Chickpea Gnocchi

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

Pumpkin & Sage Agnolotti

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