



ASSAGGI

Ham & Bocconcini Arancini

Garlic, onion, tomato & basil salad
x 2 pieces \$16

Crespoline Merluzza e Crostacei

Fish & Shellfish filled crepe in a
mornay sauce
\$21.95

Polpette di Pesce

Fish & shellfish polpette in a
spicy tomato sauce served
with crostini x 4 pieces \$22.95

Olive

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

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

Crab Tortelli

Seafood & crab filled pasta in garlic
lemon butter cream sauce \$37.95

Rigatoni Gamberoni & Pomodorini

Prawns, chilli, garlic, cherry tomatoes
\$42.95

Veal Osso Buco

Slow cooked served with mash &
beans \$44.95

Chickpea Gnocchi

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

Pumpkin & Sage Agnolotti

Filled pasta in burnt butter, garlic &
sage \$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