

Bread

Pane e olio

Warm sourdough with pecorino, fig and balsamic oil

Pane all'aglio

Toasted homemade sourdough with garlic butter and pecorino

Pizza all'aglio

Stone fired pizza base with a blend of cheese and garlic

Bruschetta

Grilled sourdough topped with olive oil, tomatoes and basil

Entrée

Oliva marinata

Warmed marinated olives infused in orange and lemon, capers and Sambuca.

Mousse di merluzzo salato

Salted cod mousse with a romesco sauce served with musical bread.

Calamari

Fresh calamari coated in polenta seasoned with basil salt served with a fennel and orange salad

Arancini di antra

Fried risotto balls filled with duck meat

Gamberi all'aglio

Garlic prawns, olive oil and chilli, served with grilled sourdough bread

Salad

Mozzarella di buffala

Buffalo mozzarella with nectarine, witlof, prosciutto and vincotto dressing and rockmelon sorbet

Insalata di anatra confit

Confit duck, lentil, pomegranate, pomelo segments and pecan salad.

Trio di lattuga

Radicchio, endive, and witlof with a pecorino and sherry dressing

Rucola

Rocket with walnuts, pear, gorgonzola, olive oil, and pecorino

Pasta

Risotto di castagna

Risotto with roasted pumpkin, porcini mushrooms, sage and chestnut

Spaghetti ai gamberi

Spaghetti with prawns in a tomato, garlic and chilli sauce

Fettuccini di pesce

Fresh tomato fettucine with scallop, crab meat, vongole, prawns, and mussels, tossed in a Nduja, cherry tomato and white wine sauce

Mafalde all'anatra

Homemade mafalde tossed with roast duck ragù, wild mushrooms, and oregano

Lasagna della tradizione

Layers of homemade fresh pasta sheets, slow cooked chunky beef ragù, mozzarella cheese and béchamel sauce

Ravioli di granci

Blue swimmer crab filled spinach ravioli made 'in house' with creamy lime and saffron sauce

Tortellini alla boscaiola

Beef tortellini with a bacon and mushroom sauce and pecorino

Main

Prosciutto avvolto agnello

Spiced lamb backstrap wrapped in prosciutto with crushed grape and almond salad

Sogliola al limone

Pan fried lemon sole with braised white beans, broad beans, vongole and guanciaie sauce

Saltimbocca di pollo

Chicken breast stuffed with bocconcini and sage rolled in prosciutto finished in white wine and butter sauce, served with seasonal vegetables

Cotoletta di vitello

Crumbed veal topped with grilled prawns and caper butter, served with seasonal vegetables

Porchetta

Pork rolled with pistachios and figs stuffing topped with pink lady apple chutney, served on pumpkin and potato mash

Sides

French fries

Seasonal vegetables

Pizza

Made using Caputo '00' flour; hand-pressed and large size

Made 'in house', gluten free bases \$4 extra

Margherita

Cherry tomatoes, mozzarella, bocconcini and basil

Monza

Sopresa salami, capsicum, red onions, chilli and olives

Milano

Capsicum, olives, artichoke, bocconcini, grilled zucchini, sundried tomatoes, basil, and spanish onions

Parma

Prosciutto, rocket, parmesan cheese, and balsamic glaze

Verona

Chicken, bacon, sun-dried tomatoes and lemon aioli

Roma

Sliced double smoke ham, mushroom and olives

Quattro Formaggio

Gorgonzola, bocconcini, pecorino, and mozzarella on a base of tomato

Funghi

Mixed wild mushrooms on a garlic base with bocconcini and white truffle oil

Dessert

Affogato

Short black, Frangelico liquor, biscotti, and Italian vanilla gelato.

Tiramisu

Marsala and espresso soaked savoiardi biscuits, and sweetened mascarpone cream

Torta di cannoli

Chocolate cake with Chantelle cream served with side of cannoli, cherries, and pistachio gelato

Torta di ricotta

Baked ricotta and fig cake with amoretti crust, cherry brandy fruit, and a side of white chocolate and coconut gelato.

Crostata

Chocolate, rosemary and orange tart with hazelnut praline and blood orange sorbet

Gelato

Choice of:

- *Tiramisu*
- *Hazelnut*
- *Passionfruit*
- *Rum and raisin*
- *Blood orange*
- *Chocolate*
- *Lime*
- *Chocolate fudge brownie*