

PRIMI / ENTRÉE

Arancini	15
Filled with mushroom, thyme and gorgonzola cheese, served with napoletana sauce and fresh basil	
Antipasto Misto	23
Chef's selections of cured meat, cheese, roasted vegetables, served with crostini	
Wagyu Bresaola	18
Air-dried salted beef with rocket, shaved parmesan and vincotto	
Carpaccio de Pesce	18
Fresh market fish thinly sliced, topped with olive oil, lemon juice, artichokes and mint	
Salumi Misti	18
A selection of cured meats, served with crostini's	
Calamari Fritti	19/26
South Australian squid in a salt and pepper coating served with a rocket, pear and parmesan salad	
Cozze	20
Local SA black mussels cooked with fresh tomato, capers and pancetta served with grilled bread	
PASTA	
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Gluten free available	+4
<u>Pasta Fresca</u>	
Gnocchi alla Sorrentina	26
Gnocchi with parsley, basil, napoletana sauce and a touch of chilli topped with pecorino and buffalo mozzarella, finished under the grill	
Gnocchi alla Anatra	27
Gnocchi with porcini mushroom and duck ragú	
Cavatelli con Salsiccia e Broccoli di Rabe	27
Hand rolled pasta with wild broccoli, chilli and house made sausage	
Cavatelli con Capretto	26
Hand rolled pasta with baked goat ragu and broad beans	
Linguine al Granchio	29
Linguine with blue swimmer crab, tomato, parsley and fresh chilli	
Linguini Vongole	27
SA local pipis cooked with fresh tomato, pancetta in a bianco sauce	
<u>Pasta di semolina</u>	
Maccheroni al Ragú	26
Tube pasta with black angus slow cooked beef ragú	
Spaghetti allo Scoglio	32
Spaghetti with mussels, prawns, crab meat, squid, pipis, tomato medley and parsley in bianco	
Penne alla Genovese	25
Chicken pieces in a traditional Genovese basil pesto with medley tomatoes, rocket and a dash of cream	
Risotto ai Porcini e Tartufi	28
Carnaroli rice with a mixture of fresh Italian porcini mushrooms, local field mushrooms and creamed truffle	