

ASSAGGI

- Bruschetta Napoletana (V)** 17
Ciabatta, cherry tomato, buffalo mozzarella, basil pesto
- Focaccia alle Erbe (V)** 16
Herb, garlic, tomato, grana
- Arancini** 18
Beef, pork, mozzarella, pizzaiola sauce
- Polpettine con Caponata (GF)** 18
Pork, beef, eggplant
- Salumi** 20
Cured meats, olives, focaccia
- Carpaccio di Ricciola (GF)** 23
King fish, gremolata
- Calamari Grigliati (GF)** 27
Grilled calamari, cos lettuce, balsamic dressing

INSALATE E CONTORNI

- Spinaci (GF,V)** 9
Sautéed spinach with lemon and oregano
- Patatine (GF,V)** 9
Hand cut chips
- Rucola (GF,V)** 9
Rocket, grana, caramelised pear, vincotto
- Fresca (GF, Nuts)** 10
Cos lettuce, potato, green beans, trapanese pesto
- Caprese (GF,V)** 11
Tomato, buffalo mozzarella, basil pesto

PRIMI PIATTI

Gnocchi alla Sorrentina (V)	25
Baked house made potato gnocchi, tomato, basil, mozzarella	
Casarecce Dell'Orto (V, Nuts)	24
House made casarecce, zucchini, capsicum, eggplant, trapanese pesto	
Spaghetti All'Amatriciana	24
House made spaghetti, guanciale, tomato, pecorino, basil	
Ziti con Genovese	28
House made ziti, Genovese beef ragú	
Risotto alla Pescatora (GF)	30
Calamari, pippies, prawn, snapper, cherry tomato, bisque	
Fettuccine Con Aragosta	34
House made fettuccine, lobster, spring onion, marsala sauce, burrata	

**GF Gnocchi or Penne available with all sauces

Please ask about our specials

Steak

Fish of the Day

Pasta special & others

PIZZE

Margherita (V)	21
San Marzano tomato, mozzarella and basil	
Vegetariana (V)	24
San Marzano tomato, roasted capsicum, grilled zucchini, eggplant, rocket, grana, mozzarella	
Capricciosa	25
San Marzano tomato, ham, mushrooms, anchovies, olives	
Diavola	26
San Marzano tomato, spicy salame, spinach, roast capsicum, chilli, mozzarella	
Scugnizzo	26
Pumpkin, pork sausage, balsamic caramelised shallot, mozzarella	