

◆ SHARED STARTERS ◆

MARINATED OLIVES (V, GF)	11
BREAD (V)	2.5
<i>House made ciabatta with olive oil</i>	
AGLIO (V)	16
<i>Garlic, fresh herbs & parmesan flat bread</i>	
SFINCIONE SICILIANI	26
<i>Sicilian style oval pizza tomato, anchovies, buffalo mozzarella, caramelised onion, olives & basil</i>	
FORMAGGIO COTTO	18
<i>Claypot baked camembert, roasted piquillo peppers, garlic, chilli, fresh herbs & ciabatta</i>	
BURRATA (V)	20
<i>Fresh burrata with sun dried tomato compote, basil pesto, olive oil & toasted ciabatta</i>	
TASTING BOARD	38
<i>Selection of burrata, olives, cured meats & sourdough</i>	

◆ ENTREE ◆

ARANCINI (V, GF)	15
<i>Roasted pumpkin & pesto</i>	
POLPETINNE (GF)	16
<i>Pork & veal, tomato sugo with parmesan</i>	
SAGANAKI (GF)	18
<i>Pan fried saganaki cheese, lemon & olive oil</i>	
CALAMARI GRIGLIATO (GF)	20
<i>Marinated & char grill calamari with garlic, chilli, fresh herbs, lemon & olive oil</i>	
GAMBERI AL PEPERONCINO (GF)	21
<i>Pan seared prawns in chilli, garlic, lemon juice & olive oil</i>	

◆ PASTA & GNOCCHI ◆

LINGUINE DI MARE	38
<i>Linguine pasta with prawns, scallops, vongole & mussels with fresh herbs, chilli, garlic, white wine & olive oil</i>	
FETTUCCINE BOLOGNESE	29
<i>Ribbon style egg pasta with braised beef ragú, tomato & rosemary, topped with fresh parmesan</i>	
CASARECCE CAPONATA (V)	29
<i>Short twist pasta with Sicilian caponata of eggplant, peppers & cherry tomato with capers, raisins, basil & pecorino</i>	
RAVIOLI AL TARTUFO	32
<i>Truffle & cheese filled ravioli with garlic roasted mushrooms, light cream, capers & parmesan</i>	
SPAGHETTI GAMBERI	34
<i>Spaghetti with garlic & chilli fried prawns, white wine, tomato sugo, fresh herbs & chilli salsa verde</i>	
GNOCCHI SORRENTINA (V)	30
<i>Baked house made gnocchi in tomato sugo & fior di latte with fresh basil</i>	
GNOCCHI CON GORGONZOLA (V)	31
<i>Pan fried house made gnocchi with roasted pumpkin & walnuts, white wine & gorgonzola cream</i>	

◆ MAINS ◆

COTOLETTE DI MAIALLE	39
<i>Parmesan crumbed pork cutlet, butter fried sage, pear & Persian fetta, tomato & olive oil sugo</i>	
TAGLIATA DI MANZO (GF)	45
<i>Char grilled eye fillet, served medium rare & sliced, rocket & parmesan salad, balsamic vinaigrette</i>	
MELANZANE PARMIGIANA (V, GF)	33
<i>Grilled eggplant baked in tomato & fresh herbs with buffalo mozzarella, fresh basil & olive oil</i>	
INSALATA DI CALAMARI (GF)	34
<i>Spice dusted fried calamari, grilled chorizo, rocket, red onion & cherry tomato, mojo dressing, lemon</i>	

SEE TODAY'S SPECIALS
FOR ADDITIONAL MAINS

◆ SIDES ◆

FAGIOLINI <i>Chilli & garlic fried green beans with lemon & sesame seeds</i> (V, GF)	14
INSALATA ARUGULA <i>Rocket, parmesan, walnut, pear salad</i> (V, GF)	15
VERDURE SALTATE <i>Broccolini sautéed in olive oil, garlic, chilli, lemon</i> (V, GF)	15
PATATE <i>Roasted chat potatoes with garlic & rosemary olive oil</i> (V, GF)	14

◆ DESSERT ◆

CLASSIC CRÈME BRULEE (GF)	12
<i>Baked custard with burnt sugar shell</i>	
CANNOLI SICILIANI	EA 8.5
<i>Golden cannoli shells filled with fresh sweet ricotta, candied fruit, chocolate & roasted almond flakes</i>	
ZEPPOLE	15
<i>Classic Italian doughnuts, dusted in cinnamon sugar, served with sea salt caramel sauce</i>	
PISTACHIO TIRAMISÚ	15
<i>Traditional Italian trifle cake with savoiardi sponge biscuits, soaked in coffee & liqueur, layered with mascarpone, topped with roasted pistachio nuts</i>	
PANNA COTTA	14
<i>Ask your waiter for today's flavour</i>	
GELATI	12
<i>A trio of Italian gelati</i>	
AFFOGATO (GF)	10
<i>Vanilla bean ice cream, served with a shot of coffee</i>	
<i>With your choice of Frangelico, Galiano, Strega or Kahlua</i>	
	<i>with liqueur 18</i>