

# ◆ LUNCH MENU ◆

## ◆ ENTREE ◆

<b>MIXED MARINATED OLIVES</b> (V, GF) 11	<b>POLPETINNE</b> (GF) 16 <i>Pork &amp; veal, tomato sugo with parmesan</i>
<b>AGLIO</b> (V) 16 <i>Garlic, fresh herbs &amp; parmesan flat bread</i>	<b>SAGANAKI</b> (GF) 18 <i>Pan fried saganaki cheese, lemon, olive oil</i>
<b>ARANCINI</b> (V, GF) 15 <i>Roasted pumpkin &amp; pesto</i>	<b>CALAMARI GRIGLIATO</b> (GF) 20 <i>Marinated &amp; char grill calamari with garlic, chilli, fresh herbs, lemon &amp; olive oil</i>
<b>GAMBERI AL PEPERONCINO</b> (GF) 21 <i>Pan seared prawns in chilli, garlic, lemon juice &amp; olive oil</i>	

## ◆ PASTA GNOCCHI ◆

<b>LINGUINE DI MARE</b> 39 <i>Linguine pasta with prawns, scallops, vongole &amp; mussels with fresh herbs, chilli, garlic, white wine &amp; olive oil</i>	<b>GNOCCHI CON GORGONZOLA</b> (V) 31 <i>Pan fried with roasted pumpkin &amp; walnuts, white wine &amp; gorgonzola cream</i>
<b>FETTUCCINE BOLOGNESE</b> 29 <i>Ribbon style egg pasta with braised beef ragú, tomato &amp; rosemary, topped with fresh parmesan</i>	<b>RAVIOLI AL TARTUFO</b> 32 <i>Truffle &amp; cheese filled ravioli with garlic roasted mushrooms, light cream, capers &amp; parmesan</i>
<b>CASARECCE CAPONATA</b> (V) 29 <i>Short twist pasta with Sicilian caponata of eggplant, peppers &amp; cherry tomato with capers, raisins, basil &amp; pecorino</i>	<b>SPAGHETTI GAMBERI</b> 34 <i>Spaghetti with garlic &amp; chilli fried prawns, white wine, tomato sugo, fresh herbs &amp; chilli salsa verde</i>
	<b>GNOCCHI SORRENTINA</b> (V) 30 <i>Baked tomato sugo &amp; fior di latte with fresh basil</i>
<b>FAGIOLINI</b> <i>Chilli &amp; garlic fried green beans with lemon, sesame seeds</i> (V, GF) 12	
<b>INSALATA ARUGULA</b> <i>Rocket, parmesan, walnut, pear salad</i> (V, GF) 15	
<b>VERDURE SALTATE</b> <i>Broccolini sautéed in olive oil, garlic, chilli, lemon</i> (V, GF) 15	
<b>PATATE</b> <i>Garlic &amp; rosemary roasted baby potatoes</i> (V, GF) 14	

## ◆ DESSERT ◆

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

## LUNCH DEAL

Enjoy any of our main dishes above with  
a glass of house wine & mini cannoli \$35