

COLAZIONE *breakfast available until 11.30am*

Granola yoghurt panna cotta, citrus fruit	8.5
Brioche toast ricotta, Scopa raspberry jam (nf)	11.5
House cured salmon poached egg, dill mascarpone, watercress, focaccia (nf)	18
Abruzzo scrambled eggs kalamata olive, basil, chilli, parmesan, rocket, Italian loaf (v)	16
Pork & pancetta ragu nduja, fried egg, brioche toast, pickled red cabbage	16
Breakfast muffin Italian sausage, fried egg, sweet & sour peppers (nf, df)	12
Carne two eggs, sausage, bacon, mushrooms, roasted potatoes (nf)	21
Vegetariano two eggs, roasted potatoes, mushrooms, tomatoes, avocado (v, nf)	21
Eggs on Italian loaf poached, scrambled or fried (v)	8.5
Extras	
1/4 avocado	4
roasted tomatoes	4
mushrooms	4
bacon	5
House sausage	6
roast potatoes	4
egg	3

PRANZO *lunch time 11.30 until 4pm*

Freshly baked focaccia bread balsamic, olive oil (v)	6
Chilli broccolini & black bean crostini anchovy and rosemary dressing (nf)	10
Calamari fritti lemon aioli (nf)	18
Insalata Caprese heritage tomatoes, buffalo mozzarella, basil oil (v, nf, gf)	18
Insalata di melanzana pickled eggplant, radish, quinoa, tomato, roasted pistachios (v, df)	17
Fresh pasta special	12
Pappardelle <i>pa-par-day-lay</i> pork & pancetta ragu, parmesan, garlic focaccia (nf)	24
Risotto <i>ri-zotto</i> salt-baked beetroot, lemony ricotta, hazelnuts, micro greens (v, gf)	24
Gnocchi di patate <i>noh-kee</i> guanciaie, baby spinach, gorgonzola fonduta (nf)	26
Canestrini di rigate <i>kah-neh-stree-nee</i> Kapiti Coast octopus, prawns, spicy arrabiatta (nf, df)	25
Tagliata beef sirloin polenta chips, charred spring onion salsa, watercress (nf, gf)	31

CONTORNI *a little bit on the side*

Roasted potatoes salt, aioli (v, gf, nf)	8
Rocket salad parmesan, fresh herbs, red wine vinaigrette (v, nf, gf)	10
Broccolini confit garlic, chilli, lemon (vv, df, gf, nf)	9

Our house baked breads, fresh pasta & gnocchi are hand made daily

COLAZIONE *breakfast*

8am - 11.30am

Granola yoghurt panna cotta, citrus fruit	8.5
Brioche toast ricotta, Scopa raspberry jam (v, nf)	11.5
House cured salmon poached egg, dill mascarpone, watercress, focaccia (nf)	18
Abruzzo scrambled eggs chilli, kalamata olive, basil, parmesan, rocket, Italian loaf (v)	16
Pork & pancetta ragu nduja, fried egg, brioche toast, pickled red cabbage	16
Breakfast muffin Italian sausage, fried egg, sweet & sour peppers (nf, df)	12
Carne two eggs, sausage, bacon, mushrooms, roasted potatoes (nf)	21
Vegetariano two eggs, roasted potatoes, mushrooms, tomatoes, avocado (v,nf)	21
Eggs on Italian loaf poached, scrambled or fried (v, nf) <i>extra</i>	8.5

PRANZO *lunch time*

Marinara pizza bread tomato base, oregano, garlic, se
Chilli broccolini crostini black bean, anchovy and ros
Calamari fritti lemon, aioli (df, nf)
Fresh pasta special changes weekly
Risotto <i>ri-zotto</i> salt-baked beetroot, lemony ricotta, mic *Pinot Grigio Pirovano 16 Veneto ITA
Gnocchi di patate <i>noh-kee</i> (v) guanciale, baby spinach *Li Veli Orion Primitivo Salento 15 Puglia ITA
Pappardelle <i>pa-par-day-lay</i> pork and pancetta ragu, parr * Montepulciano Umani Ronchi 'San Lorenzo' 14 Marche ITA
Canestrini di rigate <i>kah-neh-stree-nee</i> (nf, df) Kapiti Coa *Mt Beautiful Pinot Gris 15 North Canterbury NZ

Please ask about gluten free options

*recommen