

## ANTIPASTI *starters*

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Marinated olives, confit garlic, citrus, rosemary (v)	10
Freshly baked focaccia bread, balsamic, olive oil (v)	6
Pumpkin & ricotta bruschetta, hazelnuts, rocket (v)	10
Calamari fritti, lemon aioli	18
Antipasto - cured meats, grilled, pickled & marinated vegetables, house breads	25

## INSALATA *salads*

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Heirloom beetroots, kalamata olives, celery, citrus (v)	15
Radicchio, pears, witloof, honey, hazelnuts (v)	18
Farro, roasted carrots, pistachio, whipped ricotta (v)	17

## PRIMI *pasta*

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Gorgonzola risotto, radicchio, pear, vincotto (v)	22
Gnocchi, butternut, green olives, brussels sprouts, pecorino (v)	24
Spaghetti, chilli, chard, golden raisins, pine nuts (v)	20
Rigatoni, house sausage, flat mushrooms, baby spinach, black pepper mascarpone	24
Fettuccine, prawns, tomato, zucchini, confit garlic, chilli, lemon	24

## SECONDI *mains*

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Slow cooked lamb rump, cavolo nero, farro, salsa verde	29
Tagliata beef sirloin, parmigiano reggiano, rocket, lemon, aged balsamic	31

## CONTORNI *sides*

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Roasted potatoes herb salt, aioli (v)	8
Rocket salad, parmesan, fresh herbs, red wine vinaigrette (v)	10
Shaved brussels sprouts, anchovies, lemon, walnuts, pecorino	9
Broccolini, confit garlic, chilli, lemon (v)	9

*Our house-baked breads, fresh pasta & gnocchi are handmade daily*

## DOLCE *desserts*

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Zuccotto-pistachio, chocolate & ricotta semifreddo	12
Budino-chocolate pudding, cocoa cake, crumble, banana maple yogurt, mint	12
Zeppole Italian lemon donuts, ginger beer sorbeto	10
Scopa tiramisu	12
Affogato - shot of espresso OR hot chocolate, vanilla gelato add liqueur of your choice	8 16