

STARTERS

Marinated olives confit garlic, citrus, rosemary (v)	10
Mozzarella in carrozza mozzarella, basil & anchovy fried sandwich	8
Arancini sundried tomato, taleggio, basil pesto (v)	12
Antipasto cured meats, vegetables, house breads	25
Calamari fritti lemon aioli	18
Bruschetta roasted & grilled zucchini, chilli, lemon (v)	10

SALADS

Caprese buffalo mozzarella, heirloom and roma tomatoes, basil (v)	25
Prosciutto & pear zucchini, rocket, mint, feta	18
Beetroot carpaccio ricotta salata, walnuts, honey, micro greens (v)	15

PASTA / MAINS *Our fresh pasta & gnocchi are handmade daily*

Gnocchi vine tomatoes, zucchini, rocket, basil, parmesan (v)	24
Spaghetti cacio e pepe black pepper, pecorino, truffled & cured egg yolk (v)	20
Casareccia prawns, scallops, chilli, garlic, bottarga	25
Ricotta crespelle eggplant caponata, parmesan, rocket (v)	24
Risotto house sausage, button mushroom, red onion, parmesan	23
Pork fillet saltimbocca prosciutto, sage, white bean & chorizo	28

SIDES

House baked focaccia bread balsamic, olive oil (v)	5
Roasted potatoes herbed salt, aioli (v)	8
Rocket salad parmesan, fresh herbs, red wine vinaigrette (v)	10

DESSERT

Frutti di bosco fresh berries, meringue, crème fraiche, black doris plum sauce	12
White chocolate panna cotta lemon thyme, crumble	12
Blood orange sorbet white chocolate, lime,	8.5
Scopa tiramisu	12
Affogato shot of espresso OR hot chocolate, vanilla gelato	8