

## Colazione

*weekday breakfast*

*8am - 11.30am*

Granola, yoghurt panna cotta, citrus fruit (v) 8.5

Brioche toast ,Nutella, banana, hazelnuts (v) 11.5

Abruzzo scrambled eggs - chilli, kalamata olive, basil, parmesan, rocket, Italian loaf (v, nf) 16

Creamy mushrooms poached egg, brioche toast, (nf) 15

Smoked salmon & scrambled eggs, grilled Italian loaf (nf) 15

Eggs your way poached - scrambled or fried on Italian loaf (v, nf) 8.5

### ADD

1/4 avocado	4	flat mushrooms	4	house sausage	6
roasted tomatoes	4	Freedom bacon	5	roast potatoes	4

One pan full breakfast

fried eggs, sausage, bacon, mushroom, tomato, potato, grilled Italian loaf (nf) 21

One pan vegetarian

fried eggs, potato, mushroom, tomato, avocado, grilled Italian loaf (v, nf) 19

## bevande *beverages*

### Gentlemen's Beans coffee

black 3.5 / white 4 / large 4.5/ mocha 4.5

Iced chocolate or iced coffee 6.5

### The Enzo Orient Tea Company 4

green tea, red star, peppermint, lemon breeze, camomile, earl grey, english breakfast

Lemon, honey & ginger 5

Mineral water San Pellegrino 250 ml /1L 4.5 / 10

Gusto Cioccolato full flavoured Italian hot chocolate

shot 2.5 / regular 4 / large 6

Juices orange, tomato, apple, cranberry 4.5

Simply Squeezed berry fruit smoothie 5

Almighty Organic Juice 5.5

Beetroot, blackcurrant, ginger / Carrot, orange, turmeric / Guava, lime, basil

Scopa Soda old fashioned lemonade / strawberry rose 5

## **pranzo** *lunch*

### **ANTIPASTI**

Freshly baked focaccia bread - creamy ricotta, Lot 8 citrus olive oil (nf, v) 8

Calamari fritti - lemon, aioli (nf) 18

Formaggi e miele - 6og cheese, honey comb, nashi pear & crostini 18

Marinated olives - confit garlic, citrus, rosemary (vv, df, gf, nf) 12

Char-grilled Northland sardines - house made cioppino & Wellington Sourdough bruschetta (nf, df) 17

Antipasto - a selection of Italian cured meats & cheeses, with seasonal vegetables, toasted focaccia  
small (2pax) 28 large (4pax) 50

### **SALADS**

Panzanella - heirloom tomatoes, pan fried halloumi, sourdough croutons (nf, v) 20

Primavera - chargrilled broccolini, zucchini, creamy feta, mint & crunchy seeds (v, nf, gf) 18

### **PASTA**

Fresh pasta special, changes weekly 12

Porcini Gnocchi - oyster mushroom, baby spinach, gorgonzola fonduta (v, nf) 26

Pappardelle - pork and pancetta ragu, shaved parmesan, garlic focaccia (nf) 24

Saffron Linguine - prawns, crab, confit fennel, cream, bottarga (nf) 29

Risotto Verde - pea, horseradish & creamy ricotta (gf, v) 22

Rigatoni alla Norma - house sausage, peppers, fried eggplant, cioppino sauce, ricotta salata (nf) 24

### **SIDES**

Roasted potatoes - herb salt, aioli (v, gf, nf) 9

Rocket salad - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

Pan fried broccolini - confit garlic and chilli (nf, gf, v) 10

## Weekend Brunch at Scopa

Granola, yoghurt panna cotta, citrus fruit (v) 8.5

Brioche toast, Nutella, banana, hazelnuts (v) 11.5

Buttermilk pancakes - banana, Freedom Farms bacon, maple syrup, mascarpone (nf) 18.5

Shaved ham, poached eggs, spinach, hollandaise, english muffin (nf) 18

House cured salmon, poached eggs, spinach, hollandaise, english muffin (nf) 19

One pan full breakfast - fried eggs, sausage, bacon, mushroom, tomato, potato, grilled Italian loaf (nf) 21

One pan vegetarian - fried eggs, potato, mushroom, tomato, 1/4 avocado, grilled Italian loaf (v, nf) 19

### Customise your own brunch:

Eggs your way - (poached, scrambled or fried) on grilled Italian loaf (v, nf) 8.5

1/4 avocado	4	flat mushrooms	4	home made sausage	6
roasted tomatoes	4	Freedom bacon	5	roasted potatoes	4

Char-grilled Northland sardines - house made cioppino & Wellington Sourdough bruschetta (nf, df) 17

Smoked fish & potato hash - poached egg, mushrooms, roasted capsicum, baby spinach, rocket (nf) 16

**Panzanella Salad**- heirloom tomatoes, pan fried halloumi, sourdough croutons (nf, v) 20

Porcini Gnocchi - oyster mushroom, baby spinach, gorgonzola fonduta (v, nf) 26

**Gramigna Pasta** - roasted garlic, pancetta, scamorza, broccolini (nf) 26

**250g Beef Rib-eye steak** - harissa butter, herb salted roast potatoes & rocket (nf, gf) 33

**Roasted potatoes** - herb salt, aioli (v, gf, nf) 9

**Rocket salad** - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

**Pan fried broccolini** - confit garlic and chilli (nf, gf, v) 10

### dessert

Gelato trio - with roasted white chocolate & macadama nuts 12

Salame al cioccolato chocolate - rum, orange & pistachio 6

Raspberry mousse vanilla mascarpone, soft berries, white biscotti 10

Scopa tiramisu 12

Affogato - shot of espresso OR hot chocolate, vanilla bean gelato 8  
add liqueur of your choice 16