

dinner *cena*

ANTIPASTI

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

Calamari fritti - lemon, aioli (nf) 18

Formaggi e miele - 60g 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 - new season asparagus, zucchini, creamy feta, mint & crunchy seeds (v, nf, gf) 18

PASTA

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

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

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

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

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

MAINS

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

Pan fried Lamb Rump - bulgur wheat, dates & broccolini (nf) 28

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

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

our pasta, pizza dough and focaccia bread are hand crafted daily

15% surcharge applies to public holidays