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## SPUNTINI

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<b>SIGNATURE HOMEMADE FOCACCIA</b> (V/DF/GF Opt)	9
Multi Award Winning EVOO Oilala, Leonadi 1871 Aged Balsamic	
<b>ADD ON:</b>	
MARINATED MIXED OLIVES	12
GRILLED EGGPLANT RICOTTA SALATA PINENUTS	14
HANDCRAFTED BURRATA	15
PROSCIUTTO CRUDO DI PARMA	15
MORTADELLA	10
SALAMI	10
PORCHETTA	13

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## ANTIPASTI

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<b>TAGLIERE DI SALUMI</b> (DF)	34 x 2pp / 58 x 4pp
Selection of Cured Meats, Grilled Eggplant, Marinated Olives, House Baked Focaccia	
<b>POLPO CROCCANTE PATATE FRIARIELLI E CECI</b> (DF, V)	24
Crispy Fremantle Octopus, Potato, Chickpeas Puree, Wild Broccoli, Pickled Red Onion	
<b>WAGYU TARTUFATO</b> (GF)	23
Thinly Sliced Wagyu Beef, Truffle Mayo, Rocket, Parmesan, Cured Egg Yolk, Potato Chips	
<b>CROSTINO ALLE ALICI</b>	6 each
Cetara (Amalfi Coast) Anchovies, Stracciatella, Lemon, Toasted Focaccia (Minimum Order 2 Pieces)	
<b>ARANCINI</b> (V)	21
Smoked Mozzarella, Tomato, Spicy Mayo, Parmesan Chips (6 Pieces)	
<b>POLPETTE DELLA NONNA</b>	22
Pork Veal Meatball Braised in Napoli Sauce, Pecorino Cheese, Toasted Focaccia	
<b>PROVOLONE AL FORNO</b> (V/GF Opt)	20
Baked Cheese, Honey, Walnut, Toasted Focaccia	
<b>FIORI DI ZUCCA RIPIENI</b> (V)	22
Ricotta Provola Zucchini Flower, Shaved Zucchini Salad, Saffron Mayo (3Pieces)	
Add per Piece +6	



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## PASTA

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<b>REGINETTE WAGYU GENOVESE</b> (GF Opt)	33
Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Parmesan Cheese	
<b>MALLOREDDUS ALLA CAMPIDANESE</b> (GF Opt)	30
Pork Sausage Ragù, San Marzano Tomato Sauce, Nduja, Whipped Saffron Ricotta	
<b>SPAGHETTI AL NERO GRANCHIO E ZUCCHINE</b> (DF/ GF Opt)	34
Squid ink Spaghetti, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Lemon Crumble	
<b>GNOCCHI ALLA SORRENTINA E BURRATA</b> (V/ GF Opt)	30
Baked Ricotta Gnocchi, San Marzano Tomato Sauce, Mozzarella, Burrata, Parmesan	
<b>PAPPARDELLE AI FUNGHI E TARTUFO</b> (V/ GF Opt)	32
Porcini, King Brown, Shitake, Button Mushroom Ragù and Truffle Sauce	

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## CONTORNI

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<b>RUCOLA E PARMIGIANO</b> (V/GF)	15
Wild Rocket Salad, Parmesan Cheese, Cider Vinaigrette, Balsamic Glaze	
<b>INSALATA UVA GORGONZOLA E NOCI</b> (GF,V)	15
Mixed Leaves, Grapes, Gorgonzola, Red Wine Vinaigrette, Walnuts	
<b>BROCCOLINI ARROSTO</b> (DF)	15
Roasted Broccolini, Dijon Honey Sauce, Almonds, Nduja Crumble	
<b>PATATE DOPPIA COTTURA</b> (V/GF)	12
Crispy Chat Potato Wedges, Grated Parmesan, Truffle Oil	

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## DOLCI

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<b>TIRAMISU</b>	16
Infused Coffee Sponge Mascarpone Cacao, Chocolate flakes	
<b>CANNOLO SICILIANO</b>	14
Ricotta Chocolate, Pistachio, Orange Candy (4 pieces) Add Pistachio Gelato + 6	
<b>BOMBOLONE AL CIOCCOLATO</b>	14
Chocolate Doughnut, Vanilla Ice Cream, Toasted Hazelnut	
<b>AFFOGATO</b>	12
Espresso Drowned in Vanilla Custard Ice Cream Add Frangelico, Kahlua or Bourbon + 7	
<b>GELATO</b>	9
Flavour: Gianduja, Pistachio, Lemon Sorbet, Vanilla	



# KIDS MENU

## Pasta

### **TOMATO PASTA**

Slow Cooked Tomato with Basil | Parmesan  
Choice of Long or Short Pasta

15

### **BUTTER PASTA**

Emulsified Butter | Parmesan  
Choice of Long or Short Pasta

15

### **BEEF RAGOUT**

Slow Cooked Beef | Parmesan  
Choice of Long or Short Pasta

15



## Dessert

### **Vanilla ICE CREAM**

Choices of topping **Chocolate** or **Strawberry**

8

### **BOMBOLONE AL CIOCCOLATO**

Chocolate Doughnut, Vanilla Ice Cream, Toasted Hazelnut

14



## Drink

Coca Cola

5

Lemon, Lime & Bitters

6

Macario Chinotto, Limonata, Aranciata

7

Apple Juice, Orange Juice

5

