

Per Iniziare... Starters

<i>Affettati Misti</i> - Cured meats, giardiniera, olives and cheeses	for 1p. 25.00 for 2p. 36.00
<i>Garlic Bread</i> - Grilled home-made garlic bread	16
<i>Bruschetta</i> - Grilled home-made bread, fresh tomato, basil, garlic and EVO	19
<i>Rotolini di melanzane alla parmigiana</i> - Rolled eggplant filled with fresh ricotta cheese, baked with napoletana sauce and parmesan cheese	22
<i>Arancini e salsa di pecorino</i> - Classic bolognese arancini served on a bed of pecorino cheese sauce	22
<i>Fritto Misto</i> - Salt and pepper calamari and prawns, lemon and mayonnaise	26

Pasta

We proudly make all our fresh egg pasta from scratch for exemption of penne pasta which is a durum wheat pasta.

Kid portion and gluten free also available

<i>Gnocchi/Penne Pomodoro</i> - Napoletana sauce, basil and parmesan cheese	24
<i>Gnocchi/Penne Arrabbiata</i> - Spicy Napoletana sauce, garlic, parsley and pecorino cheese	24
<i>Gnocchi al Gorgonzola</i> - Gorgonzola creamy sauce and parmesan cheese	26
<i>Gnocchi Gamberi e Zucchine</i> - Creamy zucchini and prawns sauce with a hint of chilli	29
<i>Penne/Gnocchi Bolognese</i> - Classic bolognese sauce and parmesan cheese	27
<i>Tagliatelle/Penne Boscaiola</i> - Pancetta, mushrooms, garlic, parsley in a creamy sauce sprinkled with parmesan cheese	29
<i>Ravioli di Zucca</i> - Pumpkin and ricotta ravioli tossed in butter and sage	30
<i>Tagliatelle Ossobuco</i> - Slow cooked ossobuco in rich sauce and parmesan cheese	30
<i>Tagliolini Gamberi</i> - Four king prawns, garlic, chilli in light napoletana sauce	33

Secondi

All served with seasonal vegetables

Gluten free options also available

<i>Rotolini di Pollo</i> - Rolled chicken breast with pancetta and provolone cheese, served with a delicate white wine and parsley sauce	34
<i>Filetto di Maiale al Pecorino</i> - Tender pork fillet in a creamy pecorino cheese sauce	36
<i>Maialino al Rosmarino</i> - Rosemary and garlic smeared suckling pig, rolled and slow cooked	36
<i>Agnello Arrosto</i> - Roast of lamb served with mint and thyme sauce	38
<i>Tagliata alla Rucola</i> - Black Angus scotch fillet, seared and sliced on a bed of rocket salad with gravy juice	44
<i>Pesce del giorno</i> - Market fresh fish of the day	44

Sides

<i>Insalata Mista</i> - Mixed leaves and tomato salad, EVO dressing	14
<i>Insalata di Rucola</i> - Rocket and pear salad, parmesan and balsamic dressing	16
<i>Patate al forno</i> - Baked potatoes	14
<i>Verdure miste</i> - Mixed seasonal vegetables and potatoes	14

Gluten free options available on request
Dairy free options available on request