

## **ANTIPASTI**

<b>MARINATED OLIVES</b>	<b>9</b>
<b>BRUSCHETTA AL POMODORO</b> ciabatta bread, Roma tomatoes, basil, olive oil	<b>18</b>
<b>BRUSCHETTA FUNGHI &amp; MELANZANE</b> ciabatta bread, field mushrooms, eggplant strips, brie cheese, parsley, olive oil	<b>21</b>
<b>GRILLED CALAMARI</b> rocket, semi-dried cherry tomato, grilled pumpkin, black garlic mayo, salsa gremolata	<b>26</b>
<b>PUMPKIN &amp; SCAMORZA CHEESE ARANCINI</b> Napoli sauce, Parmigiano Reggiano	<b>22</b>
<b>POLPETTE</b> Italian meatballs, Napoli sauce, Parmigiano Reggiano, char-grilled ciabatta bread	<b>24</b>

## **PASTA**

<b>SPANNER CRAB CAVATELLI</b> spanner crab meat, cherry tomato, saffron, chilli	<b>36</b>
<b>LAMB RAGU FUSILLI</b> slow cooked lamb shoulder, Napoli sauce, Parmigiano Reggiano	<b>34</b>
<b>GNOCCHI ALLA SORRENTINA</b> Napoli sauce, buffalo mozzarella cheese, Parmigiano Reggiano	<b>32</b>
<b>BROCCOLI RAPA ORECCHIETTE</b> broccoli rapa, anchovies, crunchy breadcrumbs, chilli	<b>30</b>
<b>SAUSAGE &amp; PUMPKIN RISOTTO</b> pork & fennel sausage, pumpkin puree, gorgonzola cheese, Parmigiano Reggiano	<b>32</b>

## **SECONDI**

<b>BARRAMUNDI</b> caponata, salsa verde	<b>36</b>
<b>SIRLON STEAK</b> mashed potato, roasted dutch carrot, red wine jus	<b>38</b>
<b>LAMB &amp; TRUFFLE MASH POTATO PIE</b> slow cooked lamb shoulder, Napoli sauce, truffle mashed potato	<b>38</b>

## **SALAD**

<b>INSALATA PRIMAVERA</b>	<b>18</b>
mixed leafs salad, Roma tomatoes, cucumbers, Kalamata olives, spanish onion	
<b>GRILLED PUMPKIN &amp; BEETROOT SALAD</b>	<b>18</b>
mixed leafs salad, goat cheese and caramelized spanish onion	
<b>PEAR ROCKET SALAD</b>	<b>18</b>
radicchio, walnuts and gorgonzola cheese	
<b>ADD CHAR-GRILLED FREE RANGE CHICKEN BREAST</b>	<b>+10</b>
<b>ADD PAN FRIED FISH FILLET OF THE DAY</b>	<b>+15</b>

## **SIDES**

<b>BRUSSEL SPROUTS</b>	<b>15</b>
w/ cranberry and gorgonzola cheese	
<b>ROAST POTATOES</b>	<b>15</b>
w/ rosemary and thyme	
<b>FRIES</b>	<b>12</b>

## **DESSERT**

<b>DARK CHOCOLATE FONDANT CAKE</b>	<b>18</b>
white chocolate crumble, raspberry coulis	
<b>CHEESE PLATE</b>	<b>36</b>
lavosh, seasonal fresh fruit, honey, caramelized fig jam	
<b>AFFOGATO</b>	<b>9</b>
scoop of gelato, shot of espresso	
<b>ADD FRANGELICO</b>	<b>+9</b>
<b>ADD AMARETTO</b>	<b>+9</b>