

PLEASE CHOOSE FROM THE A-LA-CARTE MENU

2 COURSES FOR \$60 OR 3 COURSES FOR \$70

PANE - HOMEMADE BREAD, SICILIAN OLIVE OIL & BALSAMIC (GFO)

## ANTIPASTI E PASTE – ENTRÉES

CAPRESE - BUFFALO MOZZARELLA, HERITAGE TOMATOES, BASIL OIL (GFV)

PASTICCIO DI MELENZANA - EGGPLANT, PROSCIUTTO PUDDING WITH EGGPLANT & RICOTTA ROLLS (GFVO)

POLPETTINE JOTTA - VEAL MEATBALLS SERVED IN A WHITE WINE SAUCE

FUNGHI TRIFOLATI - MUSHROOMS WITH HERBS, CHILLI, SUN-DRIED TOMATOES & BAKED RICOTTA (VGF)

CAPPON MAGRO - MARINATED GARDEN VEGETABLES, CURED SALMON, SALSA VERDE (VGFO)

GIANFOTTERE - BAKED POTATOES, ONIONS, TOMATOES, SAFFRON, HERBS (VGFO)

GNOCCHI - POTATO GNOCCHI WITH BASIL PESTO (GFVOP)

MEZZEMANICHE - PASTA TUBES, FISH, TOMATO, ONION, GARLIC, HERBS & FISH STOCK

PANSOTTI - FILLED PASTA POCKETS WITH COLLARD GREENS AND WALNUT SAUCE

GEMELLI - TWISTED PASTA, PORK SAUSAGE, ARTICHOKE, HERBS, ONION, GARLIC

CONCHIGLIONI - GRATINATED PASTA SHELLS FILLED WITH EGGPLANT, BASIL & RICOTTA SALATA (V)

BUCANTINI - HOLLOW SPAGHETTI, LAMB RAGOUT, PECORINO

## CARNI E PESCI – MEAT AND FISH (MAINS)

POLLO - OVEN ROASTED CHICKEN, TUSCAN HERBS, SUMMER TRUFFEL OIL, SILVERBEET (GF)

AGNELLO - SLOW BAKED LAMB (GF)

ANATRA - ROASTED DUCK WITH VENETIAN SPICES (GF)

PESCE - FISH FILLET (GF)

GUANCIALE - BEEF CHEEKS WITH PANCETTA (GF)

PETTO DI MAIALE - PORK BELLY SKINLESS WITH BEAN SALAD (GF)

## INSALATE E VERDURE – SALADS AND VEGETABLES

RADICCHIO - RADICCHIO LEAVES, GORGONZOLA DOLCE, HAZELNUTS, MUSTARD VINAIGRETTE (GFV)

PATATE - ROASTED POTATOES, GARLIC AND ROSEMARY (GFV)

## DOLCE E FORMAGGI – DESSERTS & CHEESE

TIRAMISÙ - CLASSIC ITALIAN DESSERT WITH MARSCARPONE & MARSALA

SEMIFREDDO AL TORRONE - NOUGAT PARFAIT WITH HOMEMADE GELATO

BOCCONCINI CON RICOTTA - PROFITEROLES, RICOTTA MOUSSE, CHOCOLATE SAUCE

CAPRICCIO 'MONTASIO' DOP – COW'S MILK, NON PASTEURIZED, FRIULI VENEZIA GIULIA, ITALY