

CHOOSE FROM THE 'A-LA-CARTE' MENU 2 COURSES \$60 OR 3 COURSES \$70.

PANE – BREAD

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

ANTIPASTI E PASTE – ENTREES

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

PASTICCIO DI MELENZANA – EGGPLANT AND PROSCIUTTO PUDDING WITH EGGPLANT AND RICOTTA ROLLS (GFVO)

POLPETTINE JOTTA – VEAL MEATBALLS SERVED IN A WHITE WINE SAUCE

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

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

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

GNOCCHI – POTATO GNOCCHI WITH BASIL PESTO (GFVOP)

MEZZEMANICHE – PASTA TUBES, FISH, TOMATO, ONION, GARLIC, HERBS, FISH STOCK

PANSOTTI – FILLED PASTA POCKETS WITH COLLARD GREENS, WALNUT SAUCE

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

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

BUCATINI – HOLLOW SPAGHETTI, LAMB RAGOUT, PECORINO

CARNI E PESCI – MEAT & FISH – MAINS

POLLO – OVEN ROASTED CHICKEN, TUSCAN HERBS, SUMMER TRUFFLE 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 – SALAD & VEGETABLES – SIDES

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

PATATE – ROASTED POTATOES, GARLIC, ROSEMARY (GFV)

DOLCI E FORMAGGI – DESSERTS & CHEESE

TIRAMISU – CLASSIC ITALIAN DESSERT WITH MASCARPONE & 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

KIDS ARE WELCOME TO CHOOSE A 2- OR 3-COURSE MEAL OR THE KIDS' OPTION OF ANY PASTA AND DESSERT OF A PROFITEROLE AND GELATO FOR \$25.