

ASSAGGI

Antipasto Scugnizzo 34

Chef's selection of antipasto for two: meat, seafood, or mixed

Bruschetta del Giorno 15

Bruschetta of the day, *(vegetarian option available)*

La Caprese Calda 19

Crumbed bocconcini with confit cherry tomatoes served with basil pesto

Grigliata Mari e Monti 22

Grilled calamari with speck and peas served with a citrus dressing

Pancetta con Finocchio e Mela 23

Pork belly with fennel salad served with apple sauce

Magnosa con Vellutata e Colatura 24

Morton bay bugs with chickpea velouté served with anchovy colatura

PASTE E RISOTTO

Paccheri Ripieni 23

Paccheri filled with ricotta and spinach served with tomato and grana sauce

Pappardelle di basilico alla Genovese 25

Housemade basil pappardelle with traditional Campania beef ragù

Paglia e Fieno 27

Housemade green and white tagliatelle in a wild boar and ascolane ragù topped with a soft poached egg

Gnocchi allo Zafferano 28

Housemade saffron gnocchi with scallops, crab meat and spring onion in a white wine sauce

Tortellacci di Zucca con Gamberi e Scaglie di Mandorle 28

Housemade pumpkin and sage tortellacci served with prawns and roasted almond flakes

(vegetarian option available)

Ravioli di Tonno e Pinoli 29

Housemade ravioli filled with yellow fin tuna and pine nuts served with a capsicum sauce

Risotto con Coniglio e Asiago 29

Rabbit and asiago risotto in a butter and prosecco sauce served with caramelised carrots

SECONDI PIATTI

Fesa D'Agnello 36

Lamb rump with grilled vegetables served with rosemary and garlic dressing

Costata di Manzo 38

300gm grain fed rib eye with mash potato and green beans served with a mushroom and shiraz sauce

Fagiano con Carciofi e Pomodori Secchi 39

Roasted breast and braised leg of pheasant with sautéed artichokes and sun dried tomatoes served with a beetroot sauce

Pesce del giorno MP

Fish of the day

INSALATE

Leggera 8

Rocket, pear, grana salad served with a balsamic dressing

Estiva 10

Spinach, artichoke, sun dried tomato and speck salad served with a citrus dressing

CONTORNI

Purea di Patate 7

Mash potato

Fagiolini 8

Green beans, shallots and grana

Spinachi con Limone 8

Sautéed spinach with lemon dressing

Verdure alla Griglia 10

Mixed grilled vegetables

Patate Fritte 11

Hand cut chips

PIZZE

Focaccia alle Erbe	10
Herb, garlic and grana padano focaccia	
Focaccia al Pomodoro	11
Tomato, oregano and grana padano focaccia	
Margherita	16
Tomato and basil sauce and mozzarella	
Napoletana	16
Tomato and basil sauce, anchovies, olives, capers, and oregano	
Mediterranea	18
Tomato and basil sauce, grilled vegetables, mozzarella and rocket	
Diavola	19
Tomato and basil sauce, very hot salame, spinach, roast capsicum, chilli and mozzarella	
Boscaiola	20
Tomato and basil sauce, pork belly, sun dried tomato and mozzarella	
Piemontese	21
Tomato and basil sauce, speck, mushrooms spring onion and mozzarella	