## Antipasti

## Bruschetta del Giorno

Bruschetta of the day (2pcs) 20

## Fritto Misto All'Italiana

Flour-dusted fried calamari, scallop, prawn, and white bait, accompanied by battered vegetables and served with red cabbage and lime mayo
Entree $\mathbf{2 6 |}$ | Main 36

Tagliere della Tavola (GFO)
Cured meats board served with Italian olives, cherry Bocconcini, sundried tomatoes, homemade Focaccina, and fried pizza dough For One 26 | For Two 44

## Arancini ai Gamberi

Homemade Arancini (4 pcs) filled with prawns, green peas, lime mascarpone, scamorza served with lime mayo and rocket 24

## Insalata Caprese (V, GF)

Buffalo Mozzarella and Tomatoes, topped with crispy basil leaves and drizzled with basil-infused olive oil 24

## Pasta \& Risotto

Linguine alla Pescatora (GFO)<br>Linguine with king prawn, calamari, mussels, clams, and scallops, tossed in a lobster bisque with garlic, cherry tomatoes, and a touch of chili 43<br>\section*{Spaghettini al Granchio (GFO)}<br>Homemade Artisan Spaghettini with crab meat, crab and prawn bisque, garlic, cherry tomatoes, a touch of chili, and white wine 41

Rigatoni al Ragu d'Agnello (GFO)
Homemade Rigatoni with slow-cooked lamb ragu, in a rich tomato base, topped with grated Pecorino Romano 37

## Ravioli dello Chef (V, VGO, GFO) <br> Homemade eggplant and ricotta Ravioli, served with a cherry tomato sauce, topped with Stracciatella cheese, and garnished with fried eggplants 35

Risotto del Giorno (GFO)
Risotto of the Day

## Legenda:

$$
\begin{array}{rlrl}
\mathrm{V}=\text { Vegetarian } & \text { VO }=\text { Vegetarian Option Available } \\
& V G=\text { Vegan. } & \text { VGO }=\text { Vegan Option Available } \\
& G F=\text { Gluten Free } & & G F O=\text { Gluten Free Option }
\end{array}
$$

## Handmade Gluten Free Pasta: + 3

Please notify the staff of any allergy

## Secondi

## Cotoletta di Maiale (GF)

Gluten-Free Crumbed Pan-Fried 320g Pork Cutlet on the bone, finished in the oven and served with cos lettuce, carrots, cherry tomatoes, and spiced mayo 46

## Agnello con Verdure saltate (GF)

280g Lamb Striploin steak topped with salsa verde, accompanied by sautéed seasonal vegetables 44

## Pesce del Giorno (GFO)

Fish of the day

## Contorni

## Broccolini Saltati (VG, GF)

Panfried broccolini w/garlic and chilli 14

Patate della Tavola (V, GF)
Oven-baked rosemary
potatoes with onion, black olives and butter 15

## Patate Fritte (VGO, GF)

Thin-cut chips with rosemary
salt and lime mayo 12
Insalata Di Rucola (V, GF)
Rocket, radicchio, cherry tomatoes, shaved parmesan, balsamic 14

