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 26 | 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)

Linguine with king prawn, calamari, mussels, clams, and scallops, tossed in a lobster bisque with garlic, cherry tomatoes, and a touch of chili **43**

Spaghettini al Granchio (GFO)

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)

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:

V = Vegetarian VO = Vegetarian Option Available VG = Vegan. VGO = Vegan Option Available

GF = Gluten Free GFO = Gluten Free Option

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

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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