



— trattoria & bar —

ANTIPASTI

HOUSE MADE FOCACCIA. Olive oil and balsamic (DF)	12
WARM MARINATED OLIVES. Citrus Zest and Garlic *(DF)	10
OVEN ROASTED BUTTERNUT SQUASH SOUP. Parmesan, mushrooms and Ciabatta (V)	18
BURRATA. Marinated beetroot, toasted sunflowers seeds and cress*	23
ANTIPASTO PLATTER. Selection of cured meats, piccolini mozzarella, artisan breads, olives, nduja dip	45

PIZZAS

MARGHERITA. Fresh basil, mozzarella, napoli sauce (V)	27
PEPPERONI. Spicy salami, mozzarella, napoli sauce	30
FUNGHI. Mozzarella, ricotta, wild mushrooms. (V)	29
POLLO. Chicken, spinach, caramelized onion, aioli, roasted capsicum, mozzarella, napoli sauce	31

PIATTI *del* GIORNO

This ever-changing selection showcases the freshest and most seasonal ingredients available, allowing us to surprise and delight you with unique and inspired creations.

\$45

Served from 11:30 until 14:30
Includes a Soft drink and a Dessert.

PASTA & MAINS

BUCATINI CACIO E PEPE. Tossed on our Parmesan Wheel, Pangritata (V)	29
PAPPARDELLE. Veal ragout, field mushrooms and Pecorino	32
STROZZAPRETI. Kale and sorrel pesto, cherry tomatoes, parmesan crumbs. (V)	32
SPAGHETTI CHICKEN PARMIGIANA. Napolitana sauce, Mozzarella	36
BISQUE RISOTTO. Market fish and charred leek. *	38
SHORT RIB. Braised in Peroni, creamy polenta and brussels sprouts	39

SIDE DISHES

INSALATA DEL GIORNO. With tomato, cucumber and red onion *(DF,V)	11
BROKEN POTATOES. Mustard and Almonds *(DF,V)	12
VERDURE DI STAGIONE. Seasonal vegetables (V)	12

* gluten free available on request (V) Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.



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