

— trattoria & bar —

ANTIPASTI

HOUSE MADE FOCACCIA. Olive oil and balsamic (DF)	12
WARM MARINATED OLIVES. Citrus Zest and Garlic *(DF)	10
WHITE FISH CRUDO. Burnt lime, crispy seaweed, chioggia, savory lemon curd. *(DF)	18
BURRATA. Macerated asparagus, pine nuts, cannellini beans and radish, balsamic *	23
ANTIPASTO PLATTER. Selection of cured meats, piccolini mozzarella, artisan breads, olives, nduja dip	45
PIZZAS	
PIZZAS MARGHERITA. Fresh basil, mozzarella, napoli sauce (V)	27
	27 30
MARGHERITA. Fresh basil, mozzarella, napoli sauce (V)	



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

PAPPARDELLE CACIO E PEPE. Tossed on our Parmesan Wheel, Pangritata (V)	30
OPEN RAVIOLI. Pork ragout, field mushrooms, fresh Pecorino, fried sage	36
PINACH AND POTATO GNOCCHI. Onion soubise, fried cavolo nero, whipped goat cheese, emi dried tomatoes. (V)	32
NZ LAMB. Parmesan herb crust, peperone sauce, courgette and cous cous	41
PAN FRIED MARKET FISH. Polenta fritti, pea puree and nero di sepia aioli. *	38
CHICKEN PARMIGIANA. Tagliatelle, sugo.	36
SIDE DISHES	
INSALATA DEL GIORNO. With tomato, cucumber and red onion *(DF,V)	13
BROKEN POTATOES. Mustard and Almonds *(DF,V)	13
VERDURE DI STAGIONE. Seasonal vegetables (V)	13

* gluten free available on request (V) Vegetarian



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