

ANTIPASTI

MARINATED OLIVES. Citrus zest and chili (DF, V) *	10
HOUSE FOCCACIA. Olive oil and Balsamic (DF, V)	13
BURRATA. Grilled peach, heirloom tomatoes and basil (V) *	26
SPINACH & RICOTTA CAPPELLETTI. With shaved provolone and peperone (V)	26
MELON & PROSCIUTTO. Labneh and rocket *	25
GOAT CHEESE CROQUETTE. Honey and toasted almonds (V)	24
PRAWN ESCABECHE. With cold cucumber yogurt soup *	25
PIATTO ANTIPASTO. Cured meats, marinated cheese, marinated vegetables, olives, stuffed bell pepper dew, artisan bread, nduja	46

PIZZAS

MARGHERITA. Fresh basil, mozzarella, napoli sauce (V)	28
PEPPERONI. Spicy salami, mozzarella, napoli sauce	30
POLLO. Roasted capsicum, chicken, cashew nut, mozzarella, verde sauce	35
QUATTRO FROMAGGIO. Provolone, gorgonzola, parmesan, mozzarella, rocket, candied walnuts and honey (V)	32

PIATTI *del* GIORNO

A special dish from our menu, featuring the freshest ingredients of the day.
Let us surprise you with a handpicked selection that showcases the best of what we offer.
Ask your server about today's special!

\$49

Served from 11:30 until 14:30
Includes a glass of house wine, beer, or soft drink,
accompanied by the chef's choice of dessert.

PASTA & MAINS

TAGLIATELLE CACIO E PEPE. Tossed on our Parmesan Wheel, Pangritata (V)	31
SEAFOOD RAVIOLI. Lemon beurre blanc	34
POTATO & PARMESAN GNOCCHI. Caponata and semi sundried tomatoes (V) *	31
MARKET FISH. Pea Puree, corn fritti and grilled courgettes	41
BISTECCA. With potato tarelli, broccolini, and jus	46
PORK MILANESE. Roasted asparagus, tomato salad and Napoli sauce	35

SIDE DISHES

SWEET CORN. With smoked butter and Pangritata (V) *	13
BROKEN POTATOES. Mustard and Almonds (DF, V) *	13
ICEBERG WEDGE. With lemon oregano dressing and parmesan (V) *	13

* gluten free available on request- (V) Vegetarian (DF) Dairy Free

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.