



LUNCH MENU

12 noon to 3.00pm

PIZZA / FOCACCIA

choose either a pizza or focaccia.....
.....then choose your topping/filling

fiorello mozzarella, slow roasted tomato, basil	11
polpette, rocket pesto	12
prosciutto, peperonata, goats cheese	13
pan fried pork belly, roasted mushrooms, caramelised onions	13
prawns, calamari, chilli, garlic	14

PASTA e RISO

Tagliatelle ai Gamberi e Calamari egg tagliatelle, prawn, squid, chilli	25
Spaghetti con Polpette spaghetti, prime beef meatballs, tomato sugo	22
Pappardelle ai Pomodori, Basilico e Ricotta egg pappardelle, slow roasted tomato, basil, ricotta	23
Gnocchi al Ragù di Vitello house-made gnocchi, slow cooked veal, root vegetables	26
Gnocchi ai Funghi house-made gnocchi, truffle marinated mushrooms	25
Risotto allo Zafferano (gf) saffron, crispy prosciutto, caramelised walnuts	23
Risotto al Nero di Seppia (gf) prawns, calamari, spring onions, squid ink	24
Risotto di Cavolfiore e Taleggio * cauliflower, taleggio, anchovy pangrattato, dried olives	23



STUZZICHINI

OLIVE (gf)	marinated olives: garlic, chilli, thyme.	4
FOCACCIA	house made focaccia, evoo, himalayan pink salt.	7
BRUSCHETTE *	please refer to our service staff.	9
ARANCINI	gorgonzola, beetroot, candied walnut, pear aioli.	10
TALEGGIO FRITTO	crumbed deep fried taleggio, poached figs, organic honey.	11
POLPETTE	sicilian meatballs with pine nuts, currants.	11
PATE DI FEGATO *	free range chicken liver pate, truffle oil, focaccia.	12
POLPO (gf)	marinated baby octopus, squid ink aioli.	12
GNOCCHI FRITTI	crispy gnocchi, peperonata & rocket salad.	12
CROCCHETTE	panko crumbed prawn & chive crocchette, limoncello aioli.	12
MAIALE CROCCANTE (gf)	slow cooked free range pork belly, creamy polenta, jus.	13

(gf) gluten free dishes
(*) gluten free option available

INSALATA DEL GIORNO

salad of the day
(please refer to our service staff)

