



LUNCH MENU

12 noon to 3.00pm

PIZZE

mozzarella di bufala, chunky basil oil, san marzano sugo	14
eggplant, capers, anchovies, pine nuts, sultanas	14
polpette, rocket pesto, san marzano sugo	15
pork sausage, broccolini, chilli, caramelised onion	15
pork belly, mushroom, jus	15
prawns, calamari, chilli, garlic, san marzano sugo	17

PASTA e RISOTTI

Spaghetti con Vongole clams, garlic, chilli, white wine	24
Bucatini con Salsiccia e Fave pork sausage, broad bean, mint, salted ricotta	23
Gnocchi con i Funghi house-made gnocchi, truffle marinated mushrooms	25
Risotto di Piselli (gf) peas, preserved lemon, goats cheese	23
Risotto al Zafferano e Gamberi (gf)	25

CONTORNI

Broccolini (gf) broccolini, peas, mint, salted ricotta	10
Barbabietola (gf) beetroot, balsamic, goats cheese, candied walnuts	10



STUZZICHINI

OLIVE (gf)	marinated olives: garlic, chilli, thyme.	5
FOCACCIA	house made focaccia, evoo, himalayan pink salt.	6
BRUSCHETTE *	please refer to our service staff	10
POLPETTE	sicilian style meatballs, san marzano tomato sugo, grana padano.	11
ARANCINI	pumpkin, sage, leek w raisin jam.	11
PESCE SPADA (gf)	seared swordfish, orange salmoriglio dressing.	12
CONCHIGLIE	baked large shell pasta, ricotta, eggplant, sugo	12
CARPACCIO *	beef carpaccio, lemon oil, confit garlic, red onion	13
PATE DI FEGATO *	free range chicken liver pate, marsala, focaccia.	13
CAPELANTE (gf)	scallops, pea puree, pea and lemon smash, prociutto.	15

(gf) gluten free dishes

(*) gluten free option available