

STARTERS

Butter Lettuce
with hazelnuts, bacon, egg & Gorgonzola Dolce 21

Red Endive, Fennel & Parmigiano Reggiano
with anchovy date dressing 22

Smoked Sea Trout Salad
with wax beans, jalapeño & toasted almonds 21

Ricotta Bruschetta
with braised artichokes, pine nuts, currants & mint pesto 21

Burrata Bruschetta
with bacon, marinated escarole & caramelized shallots 22

Ricotta Bruschetta
with radicchio, spiced walnuts, honey & fried rosemary 21

FROM THE MOZZARELLA BAR

Burrata
with beets, horseradish, walnuts & arugula 21

Caprese of Bufala Mozzarella,
vine ripened tomatoes & basil pesto 25

Bufala Mozzarella
with Prosciutto di Parma 28

3-COURSE LUNCH

Choose a starter, pasta & dessert \$48



MAINS

Choose any main & add \$15 for a glass of house wine

Sea Trout
with Umbrian lentils & red cabbage sottocetto 25

Grilled Vegetable Panino alla Puglia
with burrata, & herbed aioli 25

Italian BLT
with pancetta, arugula, vine ripened tomato & basil aioli 25

Tuscan Roast Pork
with arugula & salsa verde 30

Crispy Duck Leg with sweetcorn 28

Pan Roasted Wagyu Tagliata
with olive oil fried egg & salsa verde 35

Smoked Sea Trout Cakes Benedict
with poached eggs, swiss chard & sauce Hollandaise 25

Soft Scrambled Eggs
with shaved winter truffles & crème fraiche 48

Eggs and Polpette
with fresh ricotta and meatballs 24

Eggs Florentine 21

SIDE DISHES

Fried potatoes with rosemary 14

Bacon 8

PASTA

Garganelli with ragù Bolognese 24

Cavatelli di Grano Arso with pumpkin & smoked butter 22

Corzetti Stampati with eggplant, olives & ricotta 23

Rotolo with ricotta, spinach & tomato 24

Orecchiette with sausage & Swiss chard 25

Farfalle with wild mushrooms, asparagus & walnut 23

Tagliatelle with oxtail ragù 26

Maltagliati with duck ragù 24

Spaghetti alla Carbonara 25

Tortellini in brodo 23

KIDS

Choose a pasta, beverage & gelato \$29

~Pasta~

Butter & Cheese

Pomodoro

Bolognese

~Beverage~

Orange Juice

Cloudy Apple Juice

Fresh Lemonade

Soda

~Gelato of the day~