

### **OLIVES & SOURDOUGH \$8**

#### **ARANCINI \$12**

truffle & porcini mushroom

#### **BRUSCHETTA \$12**

with lamb sausage, caramelised onion & cheese

#### **FOCACCIA SANDWICH \$18**

choice of

- -Dipping tonnato sauce & sliced veal
- -Prosciutto crudo, pesto & burrata
- -Mortadella, stracciatella & pistacchio
- -Eggplant, tomato, pecorino cheese

#### **CAULIFLOWER ZUPPA \$18**

with chickpeas, breadcrumbs & parsley

#### **ORECCHIETTE \$24**

with spicy puttanesca sauce

#### **POTATO GNOCCHI \$24**

with pesto sauce (add burrata cheese +8)

#### **TORTELLINI \$26**

in parmigiano fondue

#### **RIGATONI ALLA TOSCANA \$26**

silky tomato & cream sauce served tableside

#### **LASAGNA \$28**

layers of handmade pasta, slow-cooked beef ragù, creamy béchamel & parmigiano reggiano

## SPAGHETTI \$32

with vongole (clams), garlic, chilli lemon zest & cherry tomatoes

## **COTOLETTA \$30**

chicken schnitzel with cheese & tomato sauce served tableside

## **BEEF STEW \$35**

with mashed potatoes

# **LAMB \$35**

braised in red wine & herbs served over soft polenta

### **FRITTURA DI PESCE \$35**

fried seafood with wasabi mayo and lime

#### **TIRAMISU \$12**

Our signature tiramisu with coffee, mascarpone, cocoa

## **CRÈME BRŬLÉE \$12**

rich vanilla custard topped with a layer of hard caramelised sugar

# **CHOCOLATE BROWNIE \$12**

with ruby ice cream