

**Sharing entrée boards**  
for two or four

Arancini  
Italian Meatballs  
Tomato Bruschetta  
**28/ 56**

Fried Calamari  
Mussel  
Scallops  
**38/76**

**Entrées**

**Arancini- 14**  
Blue cheese rice balls served w mayo (V)

**Mussel al Pomodoro - 16**  
Mussel w Napoletana sauce, chilli & parsley w \*sourdough (GF)

**Antipasto plate- 21**  
Selection of cured meats, cheeses, olives & \*sourdough (GF)

**Calamari – 14 / 20**  
Lightly fried calamari served w Julienne salad

**Meatballs – 14/20**  
W home-made Napoletana sauce served w \*sourdough

**Bruschetta al Pomodoro- 12**  
Traditional mix of diced tomato, red onion, garlic & basil (V)

**Mozzarella di bufala– 18**  
Buffalo Mozzarella, Roma tomatoes (GF) & garlic bread  
ADD Prosciutto di Parma +8

**Scallops- 16**  
Pan fried scallops, pea puree, crispy pancetta & lemon dressing.

**Mains**

**Lasagna di carne – 22**  
Beef & pork w béchamel sauce served w salad

**Risotto ai funghi – 24**  
Risotto w mixed mushrooms and truffle oil (V, GF)

**Penne al Salmone - 24**

Penne w smoked salmon, parsley, cream & cracked pepper

**Gnocchi alla Norma – 22**

Potato gnocchi w Napoletana sauce, garlic eggplant & ricotta (V)

**Spezzatino di carne- 24**

Braised beef, mushrooms & carrots in white wine, served w mashed potatoes(GF)

**Fish of the day – MP**

Pan fried fillet w vegetable caponata, parsley & lemon dressing (GF)

**Porchetta *Signature dish*– 25**

5 hour roasted pork belly w oven baked sweet potatoes, red onion & fetta (GF)

**Ravioli al Burro 22**

Spinach & ricotta, sage, burnt-butter, walnuts & shaved Pecorino

**Cartoccio di pesce – 28**

Hoki fillet, calamari, mussels & octopus cooked in a baking parcel with garlic & white wine broth (GF)

## Salads & Sides

**Rocket – 14**

Sliced pear, walnuts & parmesan Balsamic glaze (V, GF)

**Patatine – Shoe-string fries 7**

**Italian salad- 12**

Mixed leaves, onion, olives, cherry tomatoes & cucumber

**Gluten free bread -1.5 per slice**

\*Sourdough is not gluten free

*Bolognese and Napoletana sauce available*

**Gluten-free penne pasta available (please allow 20 min cooking time or pre-order at time of booking) 5**