



ANTIPASTI

Salumi e Antipasti (NF) 24
(Gluten Free available on request)
Daily selection of cured meats & cheeses served with traditional accompaniments

Porcini Arancini (V, NF) 17
Three crumbed rice balls with heart of porcini mushroom & mozzarella served with truffle aioli

SECONDI

Cavatelli Agnello (NF) 29
(Gluten Free available on request)
Cavatelli pasta, slow cooked lamb neck in an artichoke ragu with lemon and tarragon

Gnocchetti Rigati con salsiccia (NF) 28
(Gluten Free available on request)
Rigatoni pasta, pancetta, pork sausage, garlic, tomato & chilli

Margherita (NF) 22
San Marzano tomato, fior di latte, basil & extra virgin olive oil

Diavola (NF) 27
San Marzano tomato, fior di latte, ricotta, hot sopressa, olives & pickled chilli

Vigneto (NF) 27
Rosemary pesto, fior di latte, capocollo, potato & balsamic

Cotto e Funghi (NF) 26
Mushroom cream, fior di latte, mushrooms, ham & rocket

SIDES

Rucola (NF, V, GF) 11
Rocket, pear & shaved parmesan with balsamic dressing

Crispy Fries (DF, V) 11
With tomato sauce or aioli

DESSERT

Cannoli (NF, V) 11
Ricotta and lemon filled cannoli with vanilla gelato

Open Mic Set Menu - \$40 PP (Minimum 2)

Shared Lavosh Salumi E Antipasti

Individual Choice of Pizza or Pasta



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