



SHARED ENTREE

Salumi e Antipasti (NF, GFA, VA, EF, DFA)

Daily selection of three cured meats and one cheese served with grilled pickled vegetables

INDIVIDUAL MAIN

Pasta

Spaghetti alla Carbonara (NFA, GFA)

Pancetta, garlic, butter, cream and parmesan finished with egg yolk

16 hour Slow Cooked Lamb Ragu (NF, DFA, GFA)

Pappardelle, parmesan, fried eggplant, fresh mint

Pumpkin Gnocchi (V, VGA, NFA)

Roasted pumpkin, pine nuts, basil pesto, whipped ricotta

Penne Caponata (V, GFA, NF, EF)

Authentic Sicilian caponata of summer vegetables, olives and basil

(All pastas can be made gluten free upon request)

Pizza

Margherita (V, EF, NF)

San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil

Diavola (NF, EF)

San marzano tomato, fior di latte, ricotta, hot sopressa and basil

Ortolana (V, EF, NF)

San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion and basil

Capricciosa (NF, EF)

San Marzano tomato, fior di latte, smoked ham, artichoke, mushroom and olives

CONTORI

Insalata (NF, GF, EF, V) 11

Rocket, pear, grated parmesan and balsamic honey dressing

Crispy Fries (V, NF, DF, EF) 11

With tomato sauce

Please ask your server for dietary alternatives

GF - Gluten Free | V - Vegetarian | NF - Nut Free



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