

Antipasti

Bread 9 + Butter 3

Bruschetta 15

Toasted bread, garlic, tomatoes, basil |VG|

Arancini (4 pcs) 19

Sicilian rice balls with mushroom, artichokes sauce |V|

Burratine (4 pcs) 25

Burratine cheese, grilled chilli eggplant, sundried tomatoes |V-GF|

Gamberi 27

Warm prawn salad with potato, garlic, parsley and chilli |DF-GF|

Tartara di Tonno 35

Tuna tartare, ricotta, sundried tomatoes

Formaggio 29

Italian cheeses with accompaniments |V|

Wagyu Bresaola 29

Wagyu bresaola, rocket and parmesan

Salumi 35

Selection of Italian cured meats with accompaniments |DF|

Maxi Tagliere 65

Italian cured meats and cheeses with accompaniments

Secondi

Filetto di Salmone 49

Seared salmon fillet, sesame seeds, avocado |GF-DF|

Filetto di Manzo 55

Black Angus fillet, mushroom, rocket, green pepper sauce |GF|

Contorni

Insalata di Rucola e Pere 15

Rocket and pear salad, walnuts, parmesan, balsamic vinegar |V-GF|

Primi

Spaghetti al Pomodoro 25

Spaghetti with tomato sauce, fresh basil, parmesan |V|

Rigatoni all'Amatriciana 28 

Rigatoni with tomato sauce, double smoked bacon, chilli, pecorino cheese

Tagliatelle alla Bolognese 28

Tagliatelle with slow-cooked beef bolognese, parmesan

Rigatoni alla Carbonara 28

Rigatoni with guanciale, egg, black pepper, pecorino cheese

Tortellini Panna, Prosciutto e Funghi 28

Beef tortellini with ham, cream, mushroom, parmesan

Lasagna 29

Layers of fresh egg pasta, slow-cooked beef ragù, mozzarella, bechamel, parmesan

Spaghetti alle Vongole 29 

Spaghetti with clams, chilli, parsley |DF|

Spaghetti al Pesto 29

Spaghetti with basil, pine nuts, pecorino, EVO |V|

Spaghetti ai Frutti di Mare 39 

Spaghetti with sea scallops, a touch of tomato sauce, prawns, white fish |DF|

Mezze Maniche al Salmone 35

Black (vegetable charcoal) mezze maniche with fresh salmon, cream, black pepper

Ravioli Wagyu 39

Wagyu beef ravioli with butter, rosemary sauce, parmesan

Gnocchi al Gorgonzola 31

Potato gnocchi with gorgonzola, crunchy walnuts, parmesan |V|

Gnocchi con Spezzatino di Agnello 33

Potato gnocchi with slow-cooked lamb stew and parmesan

V - Vegetarian | VG - Vegan
GF - Gluten free | DF - Dairy free

Add-ons | extra \$3
Gluten free pasta and gnocchi | extra \$5

