

PER IL GIORNO

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FROM THE DELI

Deli items will change daily depending on the freshest seasonable produce available. Your wait staff will advise you of these.

- + **Zuppa del Journo:** Soup of the day served with crusty bread \$14.⁰⁰
- + **Frittata:** Changes daily served with a seasonal salad + house relish (GF) (V) \$14.⁵⁰
- + **Seasonal Tarts:** Savoury tarts change daily, served with a seasonal salad + house relish \$14.⁵⁰
- + **Pastry:** Pastry items change daily served with a seasonal salad \$14.⁵⁰
- + **Panini:** Changes daily + can be toasted or fresh \$ 9.⁵⁰
- + **Cakes:** Freshly baked home made cakes served with fresh whipped cream \$ 7.⁰⁰

(V) - Vegetarian
(GF) - Gluten Free

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ANTIPASTI

- + **White Bait Salad:** Served with house made aioli \$13.00
- + **Polenta Chips (V):** Served with sea salt + house made aioli \$13.00
- + **Mussels (GF):** cooked in a tomato + herb broth, served with bread \$13.00
- + **Polpettini:** Meatballs of lamb mince, ricotta, lemon zest, fennel + herbs, served in a tomato sugo on creamy polenta \$13.00
- + **Arancini di Casa:** Risotto balls stuffed with savoury filling, coated with breadcrumbs + fried. Please ask the waiter for this week's special \$13.00
- + **Ploughmans Plate:** Terrine, hard cheese, boiled egg, relish + bread \$17.00
- + **Antipasti 2: (serves 2)** Selection of cured meats, marinated vegetables, olives, breads, pickles + arancini balls \$20.00
- + **Zuppa del Giorno:** Soup of the day served with crusty bread. Please ask the waiter for this week's special \$14.00
- + **Cauliflower Fritters (V) (GF):** Served with a side salad \$14.00

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FROM THE KITCHEN

- + **Pasta Carbonara (GF):** Pan-fried pancetta, onions, eggs, parmesan cheese + garlic combined to create a silky smooth sauce \$20.⁰⁰
- + **Pasta Napoletana (V) (GF):** Traditional slow-cooked tomato based sauce with mozzarella, basil + olives \$19.⁰⁰
- + **Pasta Bolognese (GF):** Authentic slow-cooked veal + pork mince sugo \$20.⁰⁰
- + **Pasta Frutti di Mare (GF):** Oil based seafood sauce with chives, parsley, spring onion, basil, chilli, baby octopus, mussels, scallops, prawns + fish \$23.⁰⁰
- + **Pasta Catinalla Special (GF):** Chilli, anchovies, basil, spring onions, parsley, olives, capers, cherry tomatoes, croutons, oil + lemon \$22.⁰⁰
- + **Pasta Pesto (V) (GF):** House made pesto + parmesan \$19.⁰⁰
- + **Arabiatta (GF):** Tomato sugo, house made chilli paste + parmesan \$19.⁰⁰

Select your pasta to complement your sauce:

- + Papardelle (hand made on premises)
- + Gnocchi (hand made on premises)
- + Spaghetti
- + Penne

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INSALATA

- + **Panzanella (V) (GF):** Lettuce, croutons, roasted tomatoes, basil, mozeralla + balsamic dressing \$10.⁰⁰
- + **Caprese (V) (GF):** Sliced tomato, mozeralla + basil with tarago olive oil dressing \$10.⁰⁰
- + **Green Salad (V) (GF):** Lettuce, tomato, olives, spanish onion + parmesan with a light vinagarett (per person) \$ 3.⁰⁰
- + **Cesar:** Traditional salad of cos lettuce dressed with parmesan cheese, lemon juice, olive oil, egg, worcestershire sauce, garlic + black pepper + served with a coddled egg \$14.⁰⁰

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- + **Tiramisu (V):** Traditional 'pick me up'. Layers of biscuit dipped in coffee + liquer, creamy marscapone + topped with chocolate \$ 15.⁰⁰
- + **Panna Cotta (V):** means 'cooked cream'. Flavour changes weekly. Please ask the waiter for this week's special \$ 15.⁰⁰
- + **Cannoli (V):** means 'little tube'. House made cannoli filled with a ricotta marscapone + chocolate twist \$ 15.⁰⁰
- + **Frutta Fresca:** Seasonal fresh fruit served with a yoghurt parfait \$ 15.⁰⁰

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