



**ANTIPASTI**

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

**SECONDI OPTIONS**

(choose one dish from the following)

Casarecce alla Genovese (NF)  
(Gluten Free available on request)

Casarecce pasta with traditional beef shoulder ragu, caramelised onions & pecorino cheese

Gnocchi di Ricotta con Pomodoro (NF, V)  
(Gluten Free available on request)

Ricotta gnocchi, slow roasted tomatoes, garlic & fresh basil

Margherita (NF)

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

Diavola (NF)

San Marzano tomato, fior di latte, ricotta, hot sopressa, olives & pickled chilli

Vigneto (NF)

Rosemary pesto, fior di latte, capocollo, potato & balsamic

Napolitana (NF)

San Marzano tomato, fior di latte, anchovies, olives, garlic & oregano

Funghi Di Bosco (NF, V)

Wild mushroom cream, fior di latte, mushroom & rocket

Cotto e Funghi (NF)

White base, fior di latte, mushrooms, ham & rocket

**ADD ON SIDES & DESSERT**

(\$10 per dish, per person - individual serves)

Rucola (NF, V, GF)

Rocket, pear & shaved parmesan with balsamic dressing

Crispy Fries (DF, V)

With tomato sauce or aioli

Cannoli (NF, V)

Ricotta and lemon filled cannoli with vanilla gelato

Ask your server for available children's dishes

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

15% surcharge applies on Public Holidays



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