



### SHARED ENTREE

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

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

### INDIVIDUAL MAIN

#### Pasta

#### **Spaghetti alla Carbonara** (GFA, NFA)

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

#### **16 hour Slow Cooked Lamb Ragù** (GFA, DFA, NF)

Pappardelle, parmesan, fried eggplant, fresh mint

#### **Pumpkin Gnocchi** (V, VGA, GFA, DFA, NFA)

Roasted pumpkin, pine nuts, basil pesto, whipped ricotta

(All pastas can be made gluten free upon request)

#### Pizza

#### **Margherita** (V, NF, EF)

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, VGA, DFA, NF, EF)

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

#### **Capricciosa** (NF, EF)

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

Please ask your server for dietary alternatives

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

DF - Dairy Free | EF - Egg Free | A - Available