

Mother's Day Lunch

Entrée - Sharing

Salumi e Antipasti, three cured meats and one cheese served with grilled pickled vegetables and lavosh (GFA)

Mushroom arancini, crisp rice balls with black garlic aioli (V, NF)

Polpette al Sugo, traditional Italian beef, pork and veal meatballs in a rich Napoli sauce finished with parmesan, served with house made focaccia (NF)

Main - Choice of Pizza or Pasta

Margherita - San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil (V, NF, EF)

Carnivora - San Marzano tomatoes, fior di latte, ham, mild salami, sausage and crispy pancetta (NF, EF)

Truffle - Truffle and mushroom cream, fior di latte, prosciutto, rocket and balsamic (NF, EF)

Diavola - San Marzano tomato, fior di latte, ricotta, hot sopressa and basil (NF, EF)

Buffalina - San Marzano tomato, buffalo mozzarella, cherry tomatoes and fresh basil (V, NF, EF)

16-hour Slow Cooked Lamb Ragu - Pappardelle, fried eggplant, parmesan, fresh mint (GFA, DFA, NF)

Spaghetti alla Carbonara - Pancetta, garlic, butter, cream and parmesan finished with egg yolk (GFA, NFA)

Pumpkin Gnocchi - Roasted pumpkin, pine nuts, basil pesto, whipped ricotta (V, NFA)

Sides

Insalata Caprese - Tomato, buffalo mozzarella, basil and olive oil (GF, DFA, NFA)

Dessert - Sharing

Dark chocolate panna cotta, berry coulis and orange gel (GF, NF)

Lemon meringue tart with freeze dried raspberry (V)



Kids Menu

Entrée

Mushroom arancini, crisp rice balls with black garlic aioli (V, NF)

Polpette al Sugo, traditional Italian beef, pork and veal meatballs in a rich Napoli sauce finished with parmesan, served with house made focaccia (NF)

Main - Choice of

Napoli Orecchiette (NF, V, GFA)

Pesto Orecchiette (NFA, V, GFA)

Alfredo Orecchiette (NF, V, GFA)

Baby Margherita (V, NF, EF)

Baby Ham and Cheese (NF, EF)

Dessert

Gelato/Sorbetto (V, VGA, GF, DFA, NF, EF)

