



## **Entrée**

Polenta | Baked pecorino polenta, roasted eggplant, caponata

Burrata | House made toasted focaccia, burrata, heirloom tomatoes, basil oil

Sardines | Oven roasted sardines, steamed green beans, garlic, tomato sugo, white beans

## **Pizza and Main**

Margherita | San Marzano tomato, fior di latte, basil  
Add hot salami | 6 per serve

Capricciosa | San Marzano tomato, shaved ham, mushroom, olive, white anchovies, fior di latte, parsley

Prosciutto | Basil pesto, prosciutto, fior di latte, parmesan, rocket

Pollo saltimbocca | Chicken stuffed with sundried tomato, sage, wrapped in prosciutto, pine nut, farro, caper salad

Pesce | Grilled fillet of salmon, asparagus, kale, broccolini, lemon aioli

Orecchiette | Seasonal vegetables, garlic, olive oil, pangrattato, parmesan, orecchiette pasta

## **Dessert**

House made ice cream/sorbet  
Please refer to specials board for today's selection

Torta Aranciata  
Orange and almond cake, mascarpone cream

Ciocolato Fiorentino  
Chocolate fudge Florentine, almond glaze, pistachio ice cream



### **Side Dishes - \$15 each**

#### Insalata

Salad of peach, radicchio, almond, raspberry vinaigrette

#### Vedura primaverilli

Spring greens, garlic, olive oil, parsley

#### Patate arrosto

Roasted potatoes, garlic, olive oil, rosemary

### **Antipasti Board | \$55**

Selection of cured meats, seafood, house pickled and roasted vegetables, crostini

### **Selection of Italian cheese - \$18 each**

40g serve with lavosh, fruit, nuts and toasted house made fig and walnut loaf.

Cheese selection:

Delice de Bourgogne | cow's milk, soft ripened triple cream brie - France

Ocelli al Barolo | Cow's and goat's milk, semi-hard cheese, aged in Barolo for 18 months - Italy

Il Forteto Pecorino | Sheep's milk, hard cheese, sweet and nutty flavours - Italy

Mauri Gorgonzola | Cow's milk, creamy textured blue cheese with a piquant finish - Italy

Selection of three cheese board | **\$48**