

ANTIPASTI

MARINATED OLIVES. Citrus zest and garlic (DF, V) *	10
HOUSE FOCCACIA. Olive oil and Balsamic (DF, V)	13
BURRATA. Romesco, cashew nuts, apple, fennel and herb salad (V) *	24
PIATTO ANTIPASTO. Cured meats, marinated cheese, nduja, artisan bread	45
MUSHROOM TORTELLINI. Exotic mushrooms and broth (V)	19
GOAT CHEESE CROQUETTE. Honey and toasted almonds (V)	21
GRILLED NDUJA PRAWNS. Lime	23

PIZZAS

MARGHERITA. Fresh basil, mozzarella, napoli sauce (V)	28
PEPPERONI. Spicy salami, mozzarella, napoli sauce	30
FUNGI. Béchamel, spinach, mozzarella, field mushrooms (V)	34
POLLO. Roasted capsicum, chicken, cashew nut, mozzarella, verde sauce	35
PIZZA VERDE. Eggplant, courgette, mozzarella (V)	34

PIATTI *del* GIORNO

A special dish from our menu, featuring the freshest ingredients of the day.
Let us surprise you with a handpicked selection that showcases the best of what we offer.
Ask your server about today's special!

\$49

Served from 11:30 until 14:30
Includes a glass of house wine, beer, or soft drink,
accompanied by the chef's choice of dessert.

PASTA & MAINS

TAGLIATELLE CACIO E PEPE. Tossed on our Parmesan Wheel, Pangritata (V)	31
SEAFOOD RAVIOLIS. Bisque and herbs	34
CAULIFLOWER STEAK. Kale, raisins and caper emulsion (V) *	29
BISTECCA. Ask the server for the cut of the day, celeriac puree, greens, polenta chips, and salsa verde *	45
PESCE DEL GIORNO. Market Fish, aromatic beurre blanc, silverbeet, milizano *	40
NZ LAMB RUMP. Orzo Verde, walnuts, roasted peperone and leek	41

SIDE DISHES

INSALATA. Lollo Rosso, Biondi, chicory, frisée and parmesan (V) *	13
BROKEN POTATOES. Mustard and Almonds (DF, V) *	13
BETROOTS. Crème fraîche, vincotto and herbs (V) *	13
ROASTED CARROTS. Cashew cream and hazelnut (DF, V) *	13

* gluten free available on request- (V) Vegetarian (DF) Dairy Free

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.