



LUNCH MENU

PRIMI & INSALATE & CONTORNI

Polenta fries with truffle aioli *GF *V

12

Taleggio, mushrooms, Garlic, Parsley
Bruschetta *V

16

Salumi platter, cured meats, pickled
giardiniera, ciabatta bread

20

Cheese platter, mustard fruits, honey
roasted walnuts, ciabatta bread *V

20

MAINS

Fusilli al Brasato *GFA *DFA
Wakanui beef cheeks ragu, gremolata,
pecorino - 24

Spaghetti alla Puttanesca *V *GFA *DFA
Tomato salsa, kalamata olives, capers,
chilli, parsley, parmesan - 20

Rigatoni Estivi *V *GFA
Zucchini & tomato sauce, red onions,
chilli, basil, parmesan- 24

Spaghetti Gamberi e Rucola *GFA *DF
Prawns, sundried tomatoes, chilli,
lemon, rocket - 24

Pasta Ragu *GFA
Bolognese, spaghetti, parmesan - 22

Risotto ai Funghi *GF *V
Panfried mushrooms, parsley, garlic,
parmesan - 22

Risotto alla Salsiccia *GF *DFA
Pork sausage, red peppers, baby
spinach, pecorino - 24

Pear & Gorgonzola salad with baby cos, baby
spinach, walnuts served with ciabatta bread *V

16

Beetroot & Goat's cheese salad with honey
roasted walnuts, baby spinach, balsamic
reduction served with ciabatta bread *V

16

PIZZA

Gluten Free bases available for \$3

FLATBREAD *V *VG - 10
Garlic **or** Rosemary

MARGHERITA *V - 22
Fior di Latte Mozzarella, tomato base, fresh basil

NAPOLETANA - 22
Anchovies, capers, black olives, tomato base,
mozzarella

TARTUFO *V - 22
Mushroom, mozzarella, black truffle oil,
parmesan

CAPRICCIOSA - 24
Ham, mushroom, olives, artichokes, mozzarella,
tomato base

ORTOLANA *V - 23
Mozzarella, tomato base, baby spinach, grilled
peppers, grilled eggplant, goat's cheese

SALSICCIA - 24
Pork sausage, tomato base, roasted onion,
ricotta, rocket, mozzarella

PEPPERONI -25
Tomato base, mozzarella, venison pepperoni, red
onions, rocket

**V=vegetarian *GF=Gluten Free *GFA=Gluten
Free Available *DF=Dairy Free * DFA=Dairy Free
Available - Please inform server of any food
allergies or dietary restrictions.*