

HAPPY MOTHER'S DAY

### ANTIPASTO/ENTRÉE

**Antipasto misto (GF) 22**

Mix charcuterie, marinated vegetables, mozzarella cheese, mixed olives

**Parmigiana (GF, V) 24**

Baked eggplant, bocconcini fior di latte, Napoli sugo, basil

**Sarde Imapanate 22**

Crumbed sardines, Sicilian Pesto, orange, pine nut, currants and saffron

**Zucca e Gamberoni (GF) 26**

Garlic chili Tiger prawns, pumpkin Vellutata, stracciatella, balsamic

**Battuto di manzo alla piemontese ( Available GF) 24**

Beef tartare, shallots, anchovies, seeded mustard, cornichons, capers

### PASTA

**Risotto (GF, V) 36**

Barbera and beetroot risotto, goat cheese, pistachio pesto

**Ravioli all 'Aragosta 44**

Lobster ravioli, Avruga caviar, lobster bisque tomatoes concasse

**Linguine allo Scoglio 40**

Squid ink linguini, mussels, prawns, cuttlefish ,garlic, chilli, pan grattato

**Bucatini All'Amatriciana 38**

House made bucatini, Pancetta, cherry tomatoes, red onion, chili

**Gnocchi Salsiccia e Broccolini 38**

Potato gnocchi, pork and fennel sausage, broccolini, garlic, chili

### SECONDI/MAIN

**Saltimbocca (GF) 48**

Veal scaloppine layer with prosciutto, roast asparagus, mash potatoes

**Pesce del giorno (M.P)**

Fish of the day Please see the board

**Costolette D' Agnello (GF) 46**

Crumbed lamb cutlets, carrots and thyme puree, garlic chili bitter greens

### CONTORNI/SIDES

**Radicchio (GF, V) 14**

Baby cos lettuce, yellow peach, toasted almond, lemon dressing

**Fagiolini (GF, V) 14**

Italian flat beans served on basil pesto Genovese style.

**Caprese salad (GF, V) 14**

Roma tomatoes, fior di latte mozzarella, basil, olive oil

## DOLCI/DESSERT

### **Cannoli Siciliani 16**

*Ricotta cannoli, pistachio, chocolate, Strega liquor, black cherry syrup*

### **Tiramisu 16**

*Traditional venetian tiramisu, marsala, coffee, mascarpone*

### **Panna cotta (Available GF) 16**

*Honey vanilla panna cotta, fresh mix berry, sesame seed tuilles*

### **Mille foglie di Fichi 16**

*Hazelnut and white chocolate Chantilly, caramelized black figs, Crostoli*

**Affogato (GF) 10/16 With liqueur**

*Cheese plate and gelati available on black board special*

## DESSERT WINES 45ml

*2021 Feudo Luparello Moscato Passito di Noto/ Sicilia 16*

*2020 Donnafugatta di Pantelleria Ben Rye / Sicilia 18*

*2013 Poderi del Padadiso San Gimignano Vin Santo / Toscana 20*

*2022 Braida Brachetto d' Acqui 65 Btl*

*2021 La Caudrina , Moscato d' Asti/ Piemonte 16*

*2022 Collector Golden mean late harvest Riesling/ Tumberumba 16*

*Digestives, Grappa and Amari from 18*

# Kids Menu

## ENTRÉE all \$16

### **Calamari Fritti**

*Served on rocket with aioli*

### **Polpette**

*Pork & Veal Meatballs w/baked polenta in tomato Sugo, Parmigiano*

### **Legume Soup (GF, V)**

*Borlotti beans, cannelloni beans, chick peas, lentils with Autumn greens*

### **Bruschetta (V)**

*Toasted Bread served with tomatoes, Stracciatella cheese and basil*

## PASTA all \$25

### **Gnocchi (V)**

*Creamy Four cheese sauce (Parmigiano, Taleggio, Gorgonzola, Asiago) w/pesto*

### **Bolognese Fusili**

*Beef Bolognese sauce*

### **Maccheroncini Norma (V)**

*Tomato sugo, eggplant and shaved dry ricotta*