

LUNCH 11:30 AM - 2:00 PM

HOUSE MADE FOCACCIA

Crudo <i>Prosciutto di Parma, field mushroom and truffle cream, stracciatella cheese, rocket</i>	18
Funghi <i>Roasted garlic mushrooms, thymo, stracciatella cheese, mushroom and truffle cream, rocket</i>	16
Porchetta <i>Rolled roasted pork belly, mayo salsa verde, provolone cheese</i>	18

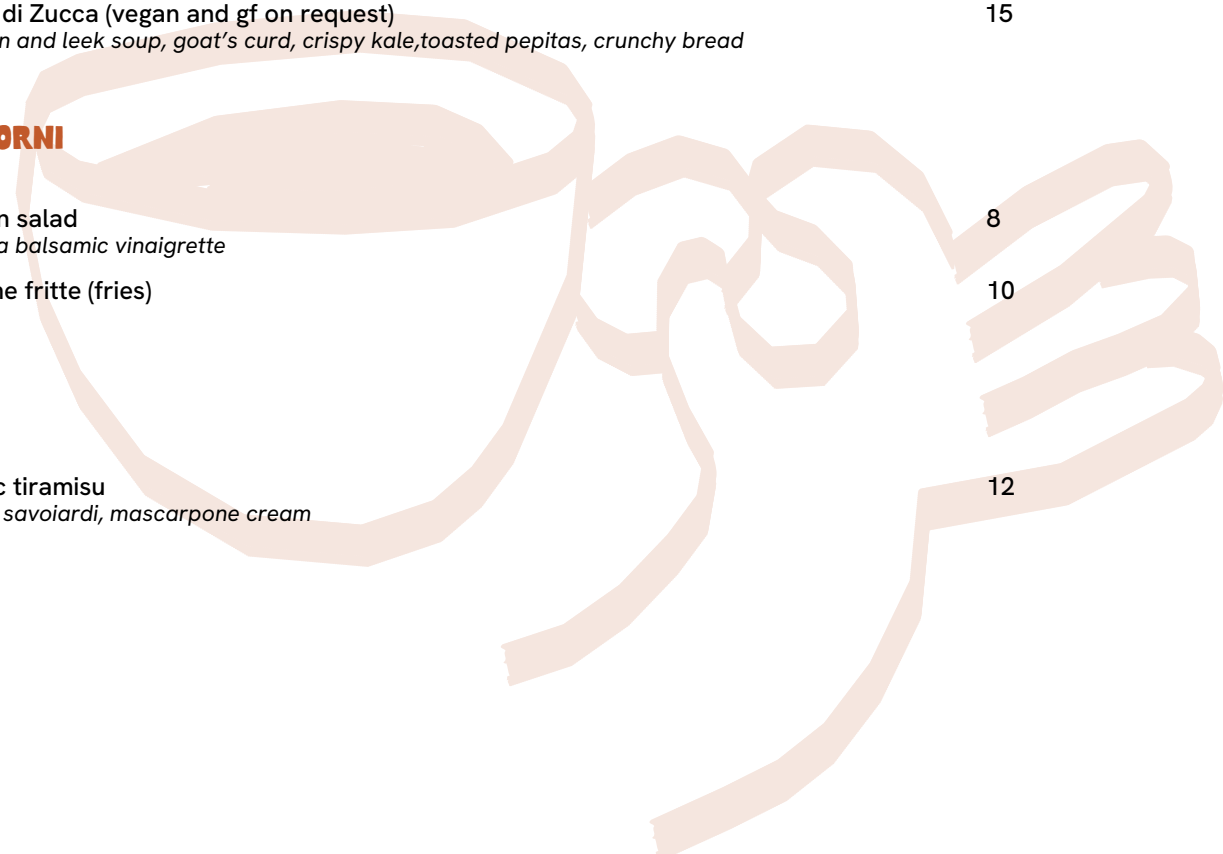
House-made gnocchi <i>Slow cooked lamb ragu, Grana Padano</i>	26
Wagyu Beef Burger (gf on req) <i>Handmade wagyu beef patty, dijon aioli, American cheddar, tomato and lettuce, served with fries</i>	24
Crispy calamari <i>wild rocket, aioli, fresh lemon (gf on req)</i>	26
Zuppa d'Orzo (low gluten, vegan) <i>Lentils, barley and winter vegetables soup, crunchy bread</i>	15
Zuppa di Zucca (vegan and gf on request) <i>Pumpkin and leek soup, goat's curd, crispy kale, toasted pepitas, crunchy bread</i>	15

CONTORNI

Garden salad <i>Modena balsamic vinaigrette</i>	8
Patatine fritte (fries) <i>aioli</i>	10

DOLCI

Classic tiramisu <i>Coffee, savoiardi, mascarpone cream</i>	12
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PIZZA!

Our pizza is made with love, Italian Petra flour and undergoes a meticulous 48 hour proving process to make the perfect pizza

CLASSIC

Margherita <i>San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>	23
Donnie's Capricciosa <i>San Marzano tomato, fior di latte mozzarella, smoked ham, field mushrooms, kalamata olives</i>	27
Stelly's Salame <i>San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild</i>	26
Nino's Napoli <i>San Marzano tomato, black olives, capers, anchovies, Sicilian oregano</i>	25
Viv's Prosciutto <i>San Marzano tomato, fior di latte mozzarella, prosciutto di Parma, rocket, Grana padano parmesan, E.V.O. oil</i>	29

GOURMET

Arj's Margherita <i>San Marzano tomato, buffalo mozzarella, parmigiano, fresh basil, E.V.O. oil</i>	27
Matteo's Zucca <i>Matteo's potatoes- fior di latte mozzarella, provolone cheese, roasted desiree potatoes and pumpkin, red onion (add Italian fennel sausage +4)</i>	29
Roberto's Funghi <i>Fior di latte mozzarella, field mushrooms, gorgonzola cheese</i>	26
Norman's Agliosa <i>Fior di latte mozzarella, artichoke, gorgonzola, infused garlic oil (add prosciutto di Parma +5)</i>	29
Julia's Truffle <i>Fior di latte mozzarella, sauteed porcini & brown mushrooms, parmigiano, truffle paste</i>	29
Giacomo's Formaggi <i>Fior di latte mozzarella, double brie, gorgonzola, smoked scamorza (Add hot salame! + 4)</i>	29

DOLCI

Orange crème brulee (gf on req) <i>Cantucci biscotti</i>	15
Belgian chocolate fondant <i>vanilla bean gelato, Amaretti crumble, hazelnut</i>	15
Classic tiramisu <i>Coffee, savoiardi, mascarpone cream</i>	15
Affogato <i>(add your liqueur +12)</i>	8

DESSERT WINE

Huia Botrytis Riesling (Marlborough, NZ) 375ml btl	28
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