

# ITALIAN MEATS

## **MORTADELLA**

WARM WITH GARLIC BUTTER, GREEN OLIVE AND PISTACHIOS

16

## **BRESAOLA**

WITH EGG, CARAMELISED ONION, KEWPIE AND BALSAMIC REDUCTION.

21

## **SALUMI PLATTER**

CONTAINS MORTADELLA, CAPOCOLLO, CASELINGA SALAMI, PANCETTA AND PORCHETTA

27

# ENTREES AND SIDES

## **CREAM OF CARROT SOUP**

WITH PARMESAN AND NUTMEG SERVED IN A MUG

10

## **SMOKED SALMON CARPACCIO**

WITH CAPERS, SHAVED RADISH, WHITE ONION AND APPLE, DUSTED WITH CRUSHED GARLIC CRUSTINI, OLIVE OIL AND DILL

17

## **SARDINES ON TOASTED FOCACCIA BREAD**

WITH GARLIC BUTTER, OLIVE TAPENADE, ROASTED RED CAPSICUM, WHITE ONION AND PARMESAN

15

## **CAPRESE**

SLICED TOMATO, CHARRED TOMATOES, FIOR DI LATTE, FRESH BASIL LEAVES, A RICH TOMATO OIL MADE IN HOUSE AND A BASIL REDUCTION.

16

## **CHARRED CARROTS**

WITH DUKKAH, BECHAMEL, THYME AND MANUKA HONEY

14

## **GARLIC FOCACCIA**

BREAD WITH GARLIC, SOUR CREAM A LITTLE CHEESE AND DUKKAH DRESSED WITH SOME GARLIC OIL AND PARMESAN

10

# PASTA AND RISOTTO

## **GNOCCHI BOLOGNESE**

SLOW COOKED RAGU PREPARED CAREFULLY OVER HOURS, WITH CHERRY TOMATOES ROASTED IN A COMPLEX TOMATO AND SHERRY VINEGAR COMPOTE

26

## **PUMPKIN GNOCCHI ALA GORGONZOLA**

ROASTED PUMPKIN, WITH GNOCCHI IN A CREAM AND GORGONZOLA SAUCE SERVED WITH WALNUTS, PARMESAN AND CRISPY SAGE LEAVES (V)

26

## **SPAGHETTI NAPOLITANA (V)(VEGAN ON REQUEST)**

SPAGHETTI IN A RICH REDUCED TOMATO COMPOTE WITH CHARRED GREENS, SUN-DRIED TOMATOES, AND BECHAMEL

25

## **FETTUCCINE CARBONARA**

CARAMELISED BACON SERVED IN A CREAMY YOLK BASED CARBONARA SAUCE WITH DELICATE SHAVED WHITE ONION AND TOPPED WITH A GENEROUS SERVE OF PARMESAN

25

## **SAUSAGE PAPPARDELLE**

CHARRED ITALIAN SAUSAGE, RADICCHIO AND ARTICHOKE HEARTS, TOPPED WITH A MARSALA AND TOMATO REDUCTION AND A GENEROUS SERVING OF PARMESAN

26

## **SPINACH AND RICOTTA AGNOLOTTI (CAN BE MADE SPICY ON REQUEST)**

WITH A BROTH CONSISTING OF A LIGHT CREAM, FRESH SALAMI (NDUJA), CHARRED GREENS, MELTED FIOR DI LATTE AND OREGANO (CAN BE MADE VEGETARIAN ON REQUEST.)

26

## **ANGELETTE MUSHROOM RISOTTO**

WITH WHITE WINE, CARAMELISED SHIMEJI MUSHROOMS, TRUFFLE OIL, SAGE BUTTER AND PARMESAN. (V)(CAN BE MADE VEGAN ON REQUEST)

26

## **LEEK AND CELERIAC RISOTTO**

ROASTED LEEK AND CELERIAC ADDED TO ABORIO RICE WITH PARMESAN AND CLARIFIED BUTTER. (V)(CAN BE MADE VEGAN ON REQUEST)

24

## **ANGELETTE LASAGNE**

BECHAMEL, RAGU AND NAPOLI BASED LASAGNE. SERVED WITH MORE BECHAMEL, TOMATO OIL AND PARMESAN

29

## **PENNE ALA SALMONE**

PENNE SERVED IN A TOMATO CRÈME SAUCE WITH WHITE WINE, CHARRED BEETS, RICOTTA AND DILL.

26

# A' PIZZA MENU

18 INCH PIZZAS

## **TOMATO AND BASIL**

NAPOLI, MOZZARELLA, FRESH TOMATO, ITALIAN HERBS, TOMATO OIL AND BASIL REDUCTION WITH PARMESAN. (V) (VEGAN ON REQUEST)

29

## **NEW HAVEN SALAMI**

SIMPLE PIZZA WITH A GENEROUS SERVING OF HIGH QUALITY SALAMI, WITH GARLIC, OREGANO, FIOR DI LATTE AND TOMATO COMPOTE.

29

## **WHITE CLAM**

COULD BE THE MOST FAMOUS PIZZA IN AMERICA. OUR WHITE CLAM CONSISTS OF GENEROUS CLAMS, AND PRAWNS ON A CREAMY GARLIC BASE WITH PARMESAN AND OREGANO TO FINISH.

31

## **NEAPOLITAN**

A SIMPLE PIZZA OF NAPOLI, BASIL, OLIVES AND ANCHOVIES WITH DELICIOUS FIOR DI LATTE MOZZARELLA

29

## **ITALIAN SALSICCIA PIZZA**

ITALIAN STYLE PORK AND FENNEL SAUSAGES, CARAMELISED ONION, FIOR DI LATTE MOZZARELLA

31

## **RAGU AND SUN-DRIED TOMATOES**

THIS PIZZA HAS OUR DELICIOUS BEEF RAGU, FIOR DI LATTE, CHARRED RED ONION, FRESH BASIL, SUN-DRIED TOMATO AND LITTLE BEEF BALLS

31

## **PORCHETTA**

WHITE PIZZA WITH SLICES OF PORCHETTA ROASTED OFF WITH FIOR DI LATTE AND ROSEMARY. FINISHED WITH A TOUCH OF CLARIFIED SAGE BUTTER.

31

## **POTATO AND PANCETTA**

DISKS OF POTATO, SWEET POTATO AND PANCETTA WITH FRESH ROSEMARY, MOZZARELLA AND FIOR DI LATTE

29

## **LEEK AND CELERIAC**

LEEK AND CELERIAC ON A BED OF POTATOES SERVED WITH VEGAN RANCH DRESSING AND A HOT PAPRIKA DUSTING

28

## **NDUJA AND SUN-DRIED TOMATO**

NDUJA (FRESH SALAMI MINCE), SUN-DRIED TOMATO, CHARRED RED ONION, CHARRED GREENS AND FIOR DI LATTE

29

# DESSERTS

## **PANNA COTTA WITH FRUITS OF THE FOREST**

HOUSE MADE PANNA COTTA, TOPPED WITH CRUSHED SHORTBREAD, VANILLA CREAM AND A BERRY CHAMBORD REDUCTION

15

## **ZABAGLIONE**

STRAWBERRIES AND PEARS WITH A CUSTARD INFUSED WITH MARSALA.  
SERVED WARM

13

## **STICKY DATE PUDDING**

STICKY DATE PUDDING WITH CHARRED PEARS, CARAMEL SAUCE, VANILLA CREAM AND A DUSTING OF CRUSHED ANZAC  
COOKIES

15