

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