

lunch

11am - 4pm

ANTIPASTI

Freshly baked focaccia bread - ricotta & Lot 8 citrus olive oil (nf, v) 8

Calamari fritti - lemon, aioli (nf) 18

Marinated olives - confit garlic, citrus, rosemary (vv, df, gf, nf) 12

Sourdough bruschetta - roasted & salt-baked beetroot, feta, apple, hazelnuts (v) 14

Antipasto - a selection of Italian cured meats & cheeses, with seasonal vegetables, toasted focaccia
small (2pax) 28 large (4pax) 50

SALADS

Fregola - slow roasted pork, apple, mint, pickled shallot (nf, df) 20

Roasted Cauliflower - date bulgur, green olive, spinach, almond, preserved lemon (v) 18

PASTA

Fresh pasta special, changes weekly 12

Potato Gnocchi - mushroom, green olive, smashed roma tomato, pecorino romano (v, nf) 26

Pappardelle - pork and pancetta ragu, shaved parmesan, garlic focaccia (nf) 24

Linguine Arrabiatta - prawns, zucchini, ciopino sauce (nf, df) 29

Risotto Milanese - saffron, tarakihi, shaved fennel, Lot 8 olive oil (gf, nf) 24

SIDES

Roasted potatoes - herb salt, aioli (v, gf, nf) 9

Rocket salad - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

Pan fried broccolini - confit garlic and chilli (nf, gf, v) 10

weekend brunch

9am - 4pm

Granola - natural yoghurt & berry compote (v) 8.5

Belgium waffle - manuka smoked bacon, banana, nutella mascarpone, hazelnuts 17.5

Shaved ham - poached eggs, spinach, hollandaise, english muffin (nf) 18

Hot smoked salmon - poached eggs, spinach, hollandaise, english muffin (nf) 19

Baked cannellini beans - wellington sourdough, baby spinach, flat mushrooms and a poached egg (v, nf) 16

One pan full breakfast - fried eggs, sausage, bacon, mushroom, tomato, potato, grilled Italian loaf (nf) 22

One pan vegetarian - fried eggs, potato, mushroom, tomato, 1/4 avocado, grilled Italian loaf (v, nf) 20

Customise your own brunch:

Eggs your way - (poached, scrambled or fried) on grilled Italian loaf (v, nf) 8.5

1/4 avocado	4	flat mushrooms	4	home made sausage	6
roasted tomatoes	4	bacon	5	roasted potatoes	4

Fregola - slow roasted pork, apple, mint, pickled shallot (nf, df) 20

Roasted Cauliflower - date bulgur, green olive, spinach, almond, preserved lemon (v) 18

Potato gnocchi - mushroom, green olive, smashed roma tomato, pecorino romano (v, nf) 26

Gramigna pasta - roasted garlic, pancetta, scamorza, broccolini (nf) 26

Roasted potatoes - herb salt, aioli (v, gf, nf) 9

Rocket salad - parmesan, fresh herbs, red wine vinaigrette (v, nf, gf) 10

Pan fried broccolini - confit garlic and chilli (nf, gf, v) 10

dessert

Scopa tiramisu 12

Gelato trio - with roasted white chocolate & macadama nuts 12

Salame al cioccolato chocolate - rum, orange & pistachio 6

Raspberry mousse vanilla mascarpone, soft berries, white biscotti 10

Affogato - shot of espresso OR hot chocolate, vanilla bean gelato 8

add liqueur of your choice 16

Formaggi e miele - 60g cheese, honey comb, nashi pear & crostini 18