



ANTIPASTI ENTREE

<p>CON NOI ANTIPASTO ARANCINI OF THE DAY, CHEESE AND SAGE CROQUETTES, CHEESE STUFFED ZUCCHINI AND FRIED VEGETABLES</p>	<p>\$17.5</p>	<p>CALAMARI RIPIENI ALLA PIZZAIOLA STUFFED CALAMARI SERVED WITH PIZZAIOLA SAUCE (TOMATO SAUCE & MOZZARELLA)</p>	<p>\$19</p>
<p>MELANZANE EGGPLANT CANNELLONI FILLED WITH RICOTTA CHEESE AND SPINACH, SERVED OVER A NAPOLI SAUCE (GF, V)</p>	<p>\$15</p>	<p>BRUSCHETTA SELECTION</p>	<p>\$14</p>
<p>POLPETTE ITALIAN BEEF MEATBALLS W NAPOLI SAUCE & CRUSTY BREAD</p>	<p>\$16</p>	<p>GARLIC BREAD</p> <p>AFFETTATI & CHEESE BOARD SELECTION OF CURED MEAT AND CHEESE</p>	<p>\$7.5</p> <p>\$30X 2PPL</p> <p>\$50X 4PPL</p>

GF= GLUTEN FREE | GFO= GLUTEN FREE OPTION

DF= DAIRY FREE | DFO= DAIRY FREE OPTION

V= VEGETARIAN



**PASTA & SECONDI
MAINS**

<p>GNOCCHI 27 HOME MADE GNOCCHI SERVED WITH “FOREVER COOKED” BRAISED LAMB RAGU</p>	<p>INVOLTINO (DFo, GFo) \$31.5 CHICKEN THIGH STUFFED W SAGE, PISTACHIO, CHICKEN MINCE WRAPPED IN PROSCIUTTO OVER SMASHED PEAS, CANNELLINI BEANS, POTATOES & TOMATOES</p>
<p>LINGUINE (DF) 31.5 HOME MADE LINGUINE SERVED W CLAMS, CHERRY TOMATOES & LEEK</p>	<p>AGNELLO (DF, GFo) \$33 OVEN ROASTED LAMB SHANK SERVED OVER A BED OF LENTIL STEW</p>
<p>PAPPARDELLE 28 “FOREVER COOKED” BRAISED DUCK RAGU</p>	<p>SCALOPPINE \$31.5 PAN SEARED VEAL SCALOPPINI W CREAMY MUSHROOMS SAUCE SERVED W POTATO CAKE AND BROCCOLINI</p>
<p>RAVIOLI 29 HOME MADE DUCK STUFFED RAVIOLI SERVED W CREAMY MUSHROOM SAUCE TOPPED W MASCARPONE CHEESE AND TRUFFLE OIL</p>	<p>PORK CHOP (GFO) \$32.5 PAN SEARED PORK CHOP W CREAMY MARSALA SAGE SAUCE OVER MASHED POTATOES & SAUTÉED SPINACH</p>
<p>AGNOLOTTI (V) 24 SERVED W NAPOLI SAUCE TOPPED W FRESH RICOTTA</p>	<p>BEEF CHEEKS \$34.5 BRAISED BEEF CHEEKS OVER MASHED POTATOES & SPINACH</p>
<p>FREGOLA 32.5 TYPICAL PASTA FROM SARDINIA. SERVED W SELECTION OF FRESH SEAFOOD & SHELLFISH IN A PESCATORA SAUCE (NAPOLI SAUCE)</p>	
<p>RISOTTO OF THE DAY MP</p>	<p>FISH OF THE DAY MP</p>

ALL OUR PASTAS ARE HOME MADE WITH LOVE.

LIFE IS A COMBINATION OF MAGIC AND PASTA

BUON APPETITO



CONTORNI SIDES

COLD PORK BELLY SALAD SERVED W SLICED APPLE, ROCKET & AGED BALSAMIC VINEGAR	\$11.5	CHARGRILLED BROCCOLINI SERVED W TOASTED ALMONDS	\$8.5
ROCKET, PARMESAN & WALNUTS	\$9	CAPRESE SALAD	\$13
GREEN LEAF SALAD	\$7.5	SAUTEED SILVERBEET & CHILLI	\$8

DOLCI DESSERTS

TIRAMISU	\$14.5	ORANGE CREME BRULE SERVED W PISTACHIO (GF)	\$14.5
VANILLA PANNACOTTA SERVED W BLUEBERRY & RASPBERRY COMPOTE W PISTACHIO & ALMOND FLAKES(GF)	\$14.5	CHOCOLATE BROWNIE SERVED W VANILLA ICE CREAM & RASPBERRY COMPOTE	\$14.5
AFFOGATO (GF)	\$9	AFFOGATO W FRANGELICO (GF)	\$15