



Entrée

Arancine Bolognese



Three arancine (50gr each) with Bolognese, peas and mozzarella \$18

Arancine funghi e tartufo



Three arancine (50gr each) with mushroom and truffles \$18

Zuppa di Cozze



Mussel, tomato, garlic and parsley casserole with toasted bread \$22

Caponata di Melanzana



Sweet and sour fried eggplant, celery, olives, capers and tomato with toasted bread \$22

Calamari fritti.



Vegan lemon pepper calamari on a layer of rocket and roasted capsicum \$18

Insalata di arance e aringhe



Salad with orange, smoked kipper and spring onion \$16

Tagliere Italiano



Buffalo mozzarella, ricotta, cacciatore salami, Nocellara green olives, semi-dried tomato served with bread \$20

Main

Tagliatelle Funghi e Tartufo



GF tagliatelle w cream, mushroom & truffles \$30

Tagliatelle al ragu' di carni miste



GF Tagliatelle with slow cooked beef and pork sausage ragu \$32

Gnocchi forest



GF gnocchi vegan Bolognese and mushroom \$28

Penne al sugo di pesce e gamberi



Penne with barramundi, prawn and cherry tomato sauce \$32

Cannelloni spinaci and besciamella



Vegan spinach and béchamel cannelloni topped with Napoli sauce & cheese \$28

Risotto salsiccia e zucca



GF penne with sausage and pumpkin sauce with a touch of rosemary \$3

Barramundi in crosta di patate



Baked barramundi covered in potato slices with lemon dressing served with garden salad \$38

Anatra all'arancia



Smoked duck breast with orange dressing served with green beans \$42

Barramundi alla messinese



Vegan barramundi cooked in a tomato sauce with capers and olives \$28

Side

Insalata mista



Rocket, tomato, cucumber, black olives, peppers and spring onion salad \$13

Verdure grigliate



Grilld eggplant and zucchini marinated with garlic and mint \$14

Insalata Pantesca



Boiled potatoes, green beans, tomato, black olives and capers on a layer of rocket \$14

Dessert

Berry Pannacotta



Vanilla pannacotta with mix berry coulis \$14

Please note that our gluten-free menu is totally gluten-free as ingredients. We use dedicated tools and equipment for gluten-free food. However, the kitchen is also used for foods containing gluten. Please specify to the waiter if you are gluten intolerant or celiac.