



Entrée

Misto rustico

Semidried tomato, Nocellara del Belice olives and cheese served with bread \$16

Arancine funghi e tartufo

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

Meatball

Vegan meatball with tomato, cheese, parsley and a slice of toasted bread \$18

Calamari fritti

Vegan lemon pepper calamari on a layer of rocket and roasted capsicum \$20

Caponata di Melanzane

Sweet and sour fried eggplant, celery, olives, capers and tomato with toasted bread \$20

Main

Pappardelle Funghi e Tartufo

Fresh pappardelle with cream, mushroom and truffles sauce \$30

Gnocchi forest

Vegan potato gnocchi with vegan Bolognese sauce and mushroom \$28

Cannelloni spinaci and besciamella

Vegan spinach and béchamel Cannelloni topped with Napoli sauce & cheese \$30

Lasagne

Baked lasagne with vegan Bolognese sauce and béchamel \$32

Spaghetti Carbonara

Spaghetti with vegan pancetta, eggs, parmesan and pepper \$30

Cotoletta rustica di patate

Baked Italian schnitzel with tomato sauce cheese and oregano with wedges and vegan mayo \$32

Pescespada alla siciliana

Grilled crumbed swordfish with EVO oil, lemon and mint Sicilian dressing with grilled zucchini and eggplant \$32

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 Pantasca

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

Dessert

Chocolate Cheesecake

A rich and smooth chocolate cheese layer on a crunchy hazelnut and cookie base \$14

Berry Pannacotta

Vanilla pannacotta with mix berry coulis \$14

Hazelnut ice cream cup

Chocolate ice cream with Tia Maria, whipped cream and sprinkle of caramelised hazelnut \$17