

# CONTEMPORARY

## Entrée

### Arancine Bolognese

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

### Arancine Mushroom

Three arancine (50gr each) with mushroom, truffle and cheese \$18

### Zuppa di Cozze

Mussel, tomato, garlic and parsley casserole with toasted bread \$20

### Insalata di arance e aringhe

Salad with orange, smoked kipper and spring onion \$20

### Caponata di Melanzane

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

### Tagliere Italiano

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

## Main

### Pappardelle Funghi e Tartufo

Fresh pappardelle with mushroom and truffles sauce \$30

### Tagliatelle al ragu' di carni miste

Tagliatelle with slow cooked beef and pork sausage ragu' \$34

### Gnocchi radicchio e taleggio

Potato gnocchi, pancetta, radicchio, cream and taleggio \$30

### Paccheri sugo di pesce e gamberi

Paccheri with barramundi, prawn and cherry tomato sauce \$34

### Rotolo di tacchino

Turkey mince roll stuffed with pork sausage and pistachio served with grilled zucchini and eggplant \$36

### Stinco di agnello al vino rosso

Braised lamb shank, onion, red wine with baked potatoes \$36

### 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 peas and rainbow baby carrots \$42

## Side

### Insalata mista

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

### Verdure grigliate

Grilled 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

### Cannolo con la ricotta

Sicilian cannolo fillet upon order with fresh ricotta cream and dark chocolate bites \$9

### Berry Pannacotta

Vanilla pannacotta with mix berry coulis \$14