





Entrée

Arancine spinaci e mozzarella 
Spinach and mozzarella arancine \$18

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


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

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


Insalata di Arance e arighe 
Salad with orange, smoked kipper, rocket, and green spring onion \$20

Please note our Low FODMAP menu is entirely GF, if you don't need your GF meal, please advise the staff when ordering

Main


Penne al sugo di pesce e gamberi 
Penne with barramundi, prawn and cherry tomato sauce \$34

Gnocchi sorrentina  
Homemade gnocchi with Napoli sauce and fresh basil with cheese \$29

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

Risotto gamberi e zucchini 
Risotto with prawn and zucchini sauce \$28

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 and baby carrots \$38

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 Pantescia  
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