

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

Sartu di riso funghi selvatici e salsiccia

Arborio risotto timbale with wild mushroom and Italian sausage crusted in breadcrumb \$30

Gnocchi sorrentina

Potato gnocchi, Napoli sauce, Buffalo mozzarella and fresh basil \$28

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 \$34

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 on a layer of sliced potatoes with orange dressing served with green beans \$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

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

Dessert

Cannolo con la ricotta

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

Berry Pannacotta

Vanilla pannacotta with mix berry coulis \$14