



## Entrée

### Misto rustico

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

### Arancine Bolognese

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

### 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

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

### 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