

GLUTEN FREE

Entrée

Arancine Bolognese

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



Arancine funghi e tartufo

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



Zuppa di Cozze

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



Caponata di Melanzana

Sweet and sour fried eggplant, celery, olives, capers and tomato with toasted bread \$22



Calamari fritti.

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



Insalata di arance e aringhe

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



Tagliere Italiano

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



Main

Tagliatelle Funghi e Tartufo

GF tagliatelle w cream, mushroom & truffles \$32



Sartu di riso funghi selvatici e salsiccia

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



Gnocchi forest

GF gnocchi vegan Bolognese and mushroom \$30



Penne al sugo di pesce e gamberi

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



Risotto gamberi e zucchini

Risotto with prawn and zucchini sauce \$30



Cannelloni spinaci and besciamella

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



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 potatoes with orange dressing served with green beans \$42



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 Pantesca

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



Please note that our gluten-free menu is totally gluten-free as ingredients. We use dedicated tools and equipment for gluten-free food. However, the kitchen is also used for foods containing gluten.

Please specify to the waiter if you are gluten intolerant or coeliac.