

## SPUNTINI

### COUS COUS DI CECI <sup>(VE)</sup> 16

Chickpeas couscous cooked in vegetables gravy  
w rainbow carrots & goat cheese

### MINI PARMIGIANA @ BIO <sup>(VE)</sup> 14

Mini eggplant parmigiana with black cabbage pesto & Burrata

### ARANCINO DI FUNGHI <sup>(V9)</sup> 16

Mushrooms, vegan brie on homemade truffle vegan mayo

### POLPETTE DI VERDURE <sup>(V9)</sup> 16

Mix of seasonal vegetable balls, cooked in puttanesca  
cherry tomato sauce

### POLENTA IN TERRACOTTA <sup>(V9)</sup> 16

Polenta with char grilled brussell sprouts,  
baked vegan cheese & thyme

### TAGLIERE DI GRAN KINARA E MIXED ITALIAN OLIVES <sup>(VE)</sup> 16

Truly vegetarian Italian hard cheese & marinated olives

## PASTA

### MINISTRONE <sup>(V9)</sup> 20

Traditional Tuscan vegetable soup

### MACCHERONI AL POMODORO AFFUMICATO <sup>(V9/VE)</sup> 28

Charcoal pasta with roasted smoked tomatoes &  
fresh stracciatella cheese

### LASAGNA @ BIO <sup>(V9)</sup> 28

Spinach pasta sheets with béchamel & lentil ragù

### FETTUCCINE ALLA CARBONARA <sup>(VE)</sup> 28

with spring onion, zucchini & saffron

### GNOCCHI DI GRANO SARACENO <sup>(V9)</sup> 30

Buckwheat Gnocchi with walnuts & basil pesto,  
asparagus & crispy leek

### CASERECCIO DI BARBABIETOLA <sup>(V9)</sup> 31

Beetroot Caserecce, with medley of mushrooms & truffle paste

### GNUDI DI RICOTTA E ZUCCA <sup>(VE)</sup> 32

Buffalo Ricotta & pumpkin balls with toasted pine nuts butter &  
black olive powder

## CONTORNI

### CAVOLFIORE <sup>(VE)</sup> 17

Oven baked cauliflower, burnt butter, raisins & tarragon

### CAPONATA @ BIO <sup>(V9)</sup> 16

Traditional Sicilian caponata

### RADICCHIO <sup>(V9)</sup> 17

Half char grilled radicchio, on parsnip puree  
& coriander

### BROCCOLINI SCOTTATI <sup>(V9)</sup> 16

Chilli and garlic broccolini on macadamia mousse

### INSALATA DI FOGLIE <sup>(V9)</sup> 12

Mixed leaf salad with raw veggio and balsamic glaze

## DOLCI

### TORTINO DI FICHI <sup>(V9)</sup> 16

Figs, macadamia cream & maple syrup tart

### TIRAMISU @ BIO <sup>(V9)</sup> 16

Crumbled Savoiardi, with coffe, cashew cream & dark chocolate

### PANCAKES DI CASTAGNE <sup>(VE)</sup> 17

Chestnut pancakes, with orange & montenegro sorbet & date syrup



VEGETARIAN - (VE)  
VEGAN - (VG)

GLUTEN FREE BREAD AVAILABLE \$6 PER SERVE

CHEF SELECTION SET MENU MANDATORY FOR GROUPS OF 8 PEOPLE OR MORE

\$69 PER PERSON

PUBLIC HOLIDAY SURCHARGES APPLY

ALL OUR DISHES ARE MADE WITH ITALIAN LOVE / GLUTEN FREE

