

SALUMI

- Selection Of Cured Meat & Focaccia 45
- Gran Saponi San Daniele Prosciutto, Aged 24 Months 28

FORMAGGIO

- Local & Imported Cheese
- 1 Cheese 18
- Selection 45

CICCHETTI

- Focaccia, Olive Oil 6ea
- Oyster, Red Wine Vinegar 7ea
- Mt Zero Olives, Rosemary, Garlic 12
- Funghi Trifolata, Mushrooms, Ricotta, Crostino 24
- Scallop, Almond & Herb Crust 12ea
- Calamari Fritti, Diavolicchio Chilli, Basil Aioli 26
- Eggplant Fritte, Saffron 22

PIATTI

- Polpette al Sugo, Meatballs, Tomato, Scamorza 20
- Gnocchetti Tirolese, Salumi, Parmigiano 30
- Rigatoni alla Vodka, Buffalo Mozzarella 34
- Squid Ink Spaghetti, King Prawn, Yellow Cherry Tomato 30
- Mixed Leaf Salad, White Balsamic 14

DOLCI

- Tiramisu Gelato 'Sundae', Chocolate and Coffee Sauce 16
- Ricotta Panna Cotta, Strawberries 16
- Pistachio Gelato, Candied Pistachios, Olive Oil, Sea Salt 16
- Venetian Carrot Cake, Limoncello, Marscapone 16

PIZZA

Rossa

- Margherita, Tomato, Fior di Latte, Pecorino, Basil 24
- Capricciosa, Mushroom, Olive, Artichoke, Prosciutto Cotto 25
- Puttanesca, Olives, Anchovy, Capers, Mozzarella di Bufala 28
- Diavola, Hot Salami, Olive, Rosemary, Chilli 28
- King Prawn, Zucchini, Tomato, Garlic, Rocket 30

Bianca

- Pork sausage, Fior di Latte, Cavolo Nero 27
- Patate e Pancetta, Taleggio, Rosemary 26
- Funghi, Mushroom, Goat Cheese, Fior di Latte 28

COCKTAILS, BEERS & SOFTS

COCKTAILS

- Pesca Bianca - Peach, Fino, Suze, Prosecco 20
- Sunday Spritz - Bianco Vermouth, Anise, Mint, Soda 19
- Mid-Morning Americano - Campari, Coffee, Sweet Vermouth, Soda 18
- Ombra Martini - Four Pillars Olive Leaf Gin, Dry Vermouth, Rocks 24

BEER & CIDER

On Tap:

- Moretti Lager 11

Bottled:

- Wanderer Pale Ale 13
- Morena 'Non Filtrata' Lager 13
- Ichnusa Sardinian Lager 14

- Prickly Moses Light 11

- Heaps Normal Nonalc IPA 10

- Del Bosco Apple Cider 12

SOFTS

- House Yuzu Lemonade 12
- Le Baladin Cola 9
- Cortese Aranciata Rossa 10
- Cortese Chinotto 10