

ENTRÉES

Arancino \$13 each

Saffron arancino filled with mozzarella served with a bolognaise sauce.

Fiore di Zucchini \$19

Zucchini flowers filled ricotta, walnuts and lemon zest.

MAINS

Cacio e pepe \$36

Spaghetti tossed with pecorino, parmigiano, mushrooms and peas.

Vitello Saltimbocca \$46

Veal medallions topped with sage and prosciutto finished with a white wine butter sauce and served with mash potato and sautéed spinach.

Pesce \$44

Pan seared oven baked catch of the day served with curly endive, dutch cream mash and a capsicum coulis.

Agnello \$52

3 point salt bush lamb rack oven roasted served with asparagus, sweet potato puree and finished with a red wine jus.

Pizza (Meat lovers) \$26/\$32

Mozzarella, tomato, salami, ham and Italian sausage.

*Please note, whilst we offer gluten free products, they may come into contact with products containing gluten during the preparation or cooking process.