
ANTIPASTI PLATTERS

Solo | \$25

To share (2-3 people) | \$58

Antipasto Misto

*Cured meats, cheeses, olives, truffle ricotta, mushrooms, pesto,
with crostini (single) or pizza bread (large platter)*

Antipasto Misto Vegetarian

*Italian cheeses, marinated veg, truffle ricotta, mushrooms, pesto.
with crostini (single) or pizza bread (large platter)*

Single Serve Antipasto Vegan

*Olives, marinated artichokes, truffle, sundried tomatoes, pesto.
with crostini (single) or pizza bread (large platter)*

Cheese Platter

*Pecorino, provolone, parmesan, gorgonzola dolce, truffled ricotta, mozzarella
with crostini (single) or pizza bread (large platter)*

Pizza bread:

<i>Rosemary, sea salt, extra virgin (VG)</i>	\$13
<i>Truffle oil, parmesan</i>	\$18
<i>Four cheeses</i>	\$24
<i>Porcini mushrooms, extra virgin (VG)</i>	\$26
<i>Nduja</i>	\$26
<i>Prosciutto, mascarpone</i>	\$28

Rocket Salad:

Rocket, caramelized balsamic, extra virgin, (VG) \$13

PASTA DISHES

Solo | Shared

To share (3-4 people)

Spaghetti with:

Nduja (spicy calabrian sausage paste) \$22 | \$59

Mascarpone cheese, Parmesan and lemon Zest \$18 | \$52

Gnocci with:

Four cheeses \$20 | \$56

Creamy gorgonzola blue cheese and rocket \$22 | \$59

Creamy Parmesan and black truffle paste \$24 | \$69

Tagliatelle with:

Porcini mushrooms olive oil based \$24 | \$69

Porcini Mushrooms Creamy \$24 | \$69

Beef Ragu (Bolognese) \$20 | \$56

CLASSICS

Fresh Mozzarella burrata with:

Mushroom & white truffle oil \$26

Organic rocket and caramelised balsamic \$26

Prosciutto \$26

Including fresh pizza bread \$36