

DAILY MENU



PIATTI PICCOLI (*starters & sharing dishes*)

Olive Focaccia: <i>Served with a cannellini bean puree, extra virgin olive oil and balsamic vinegar</i>	5.00
Carciofi <i>Artichoke hearts, marinated in olive oil and herbs (2 hearts)</i>	7.00
Salsiccie <i>Pieces of pan fried home made pork sausage</i>	8.00
Zuppa del giorno <i>Soup of the day</i>	12.50
Cevelli Senape <i>Lamb brains gently pan cooked in a white wine, cream and seeded mustard sauce</i>	16.50
Calamari alla Griglia <i>Grilled calamari marinated in chilli, oregano, garlic and olive oil, serve on a bed of rocket</i>	16.50
Lingua Veneziana <i>Thin sliced pieces of ox tongue, grilled and topped with a pickled vegetable salsa</i>	15.50
Sardine Impanate <i>Grilled boned and crumbed sardines with garlic aioli on the side</i>	15.50

PASTA E RISOTTO

	entrée	main
Risotto e' Baccala' <i>Arborio rice prepared with salted cod, basil pesto, white wine and hint of lemon</i>	15.50	24.50

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Risotto con funghi e gorgonzola <i>Arborio rice prepared with sautéed Portobello mushrooms, gorgonzola and shaved aged ricotta</i>	15.50	24.50
Pasta e fagioli <i>Small pasta shells in a slow cooked sauce of borlotti beans, diced pork belly, sage and tomato</i>	15.50	23.50
Gnocchi Ragu' <i>Hand made potato gnocchi in a rich lamb, tomato and red wine sauce</i>	16.50	25.50
Spaghetti del Pescatore <i>Spaghetti tossed through with the chefs seafood sauce of the day</i>	17.50	26.50
Tagliatelle con Polpette <i>Ribbon shaped pasta with braised veal meatballs in a tomato, basil sauce, and grated Grana Padano cheese</i>	15.50	24.50

SECONDI

Vitello Mandorlato <i>Almond and bread crumbed pieces of veal pan cooked served with sautéed red cabbage and a gremolata of lemon, garlic and parsley</i>		29.50
Spalla di Capretto <i>Baby goat shoulder baked with onion, sage, tomato and served with baby spinach mash potato</i>		31.50
Pollo Pizzaiola <i>Chicken thighs oven cooked in a tomato, black olive, caper, onion and red wine sauce served with roasted potatoes</i>		27.50

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Muscoletto di Maiale	34.50
<i>Slow roasted pork hock seasoned with sea salt, on mash potato and a light rosemary white wine sauce</i>	
Bistecca alla griglia	34.50
<i>250g King Island eye fillet steak wrapped in prosciutto, served with roasted beetroot mash and a rich port reduction</i>	
Pescata del giorno	32.50
<i>Grilled fish fillet of the day served with a mixed leaf salad and rosemary potatoes</i>	

ALL OF THE ABOVE SECONDI DISHES COME WITH A VEGETABLE OF THE DAY