

ANTIPASTI

FOCACCIA SEMPLICE

Garlic bread italian way, the best with our cured meats & cheeses!
Garlic oil, sea salt & rosemary

POLENTA CHIPS

Golden polenta fingers served with a side of Gorgonzola fondue

LA GIARDINIERA

Mix Italian pickles, olives & wild mushrooms

OLIVE ALL'ASCOLANA

Meat stuffed olives, crumbed & fried, delicious!

BRUSCHETTE +39

- Basil pesto, cherry tomatoes & mozzarella di bufala
- Mushrooms, berkshire sausage, parmesan cheese and rosemary
- Creamy Gorgonzola, walnuts & dill

NONNA'S MEATBALLS

Beef meatballs in rich napoli sauce like nonna's used to make back home

DEGUSTAZIONE DI FORMAGGI

Selection of aged and fresh cheeses served with truffle honey & house made red onion jam

LO STENDINO* +39

A selection of italian cured meat and cheeses served with pickles, taralli, truffle honey & house made red onion jam
enrich it with our 36 months aged Prosciutto di Parma 8 -

* In Italy, cured meats are aged by hanging over time, developing delicious flavour.
+39 wants to pay respect to this tradition through "lo stendino" - hanging meats in the way they are produced.

INSALATE / SALADS

INSALATA MISTA

Mix lettuce, cherry tomatoes, shaved parmesan,
E.v.o oil & balsamic reduction

LATTUGA ROMANA

Baby cos lettuce, fennel, pumpkin seeds & crutons in a orange citronette

RADICCHIO TREVISO

Radicchio Treviso, parmesan, sliced pear, walnuts,
balsamic reduction & truffle honey

PIZZA

9 -

MARGHERITA (v)

Born in 1889 & named after Queen Margherita of Italy,
Italian tomato salsa, fior di latte & basil

9 -

Enrich it with mozzarella di bufala 5 -
Add Prosciutto di Parma 4 -

9 -

CAPRICCIOSA ITALIANA

Italian tomato salsa, fior di latte, leg ham, olives,
artichoke hearts & mushrooms
Add anchovies 3 -

9.5

DIAVOLA

Italian tomato salsa, fior di latte, hot salame & chilli
Add black olives 2 -

6.5

PARMIGIANA (v)

Italian tomato salsa, fior di latte, grilled eggplant,
parmesan, fresh basil & hand torn burrata

6.5

6.5

14 -

AUTUNNO (v)

Fior di latte, taleggio cheese, porcini mushrooms,
parmesan & fresh thyme
Add pancetta 3 -

19 -

QUATTRO FORMAGGI (v)

Tomato salsa, fior di latte, scamorza, gorgonzola, parmesan
Add hot salame 3 -

25 -

TARTUFATA (v)

Fior di latte, cream of mushrooms, mushrooms, rocket,
truffle oil & parmesan
Add pancetta 3 -

WAGYU

Fior di Latte, parmesan, cherry tomatoes, score 9+ wagyu bresaola,
rocket w/ lemon juice, cracked pepper & parmesan

WHITE LOVER

Fior di latte, parmesan, leg ham, berkshire sausage,
cream & basil
Add hot salame 3 -

9 -

CRUDAIOLA

Hand torn buffalo mozzarella, Prosciutto di Parma
on a bed of marinated roma tomatoes, rocket & parmesan

12 -

13 -

ZUCCHINI (v)

Mozzarella, parmesan, olives, cherry tomatoes,
zucchini & basil
Add prosciutto di Parma 4 -

18.5

21 -

19.5

23.5

24.5

21 -

23.5

26 -

23.5

26.5

20 -

GAMBERI

Italian tomato salsa, garlic oil, prawns, cherry tomatoes,
fresh chilli & coriander

23.5

MONTANARA

Fior di latte, Asiago cheese, mushrooms, speck & parsley

23 -

+39

Fior di latte, tomato salsa, berkshire sausage, mascarpone,
gorgonzola cheese & prosciutto di Parma

27 -

PASTA E RISO

RAGOUT DEL GIORNO

We take pride in our ragu-
that's why we are pleased to offer a new Ragu dish every two weeks
Please refer to blackboard

M/P

FETTUCCINE AI PORCINI (v)

Egg fettuccine infused with porcini mushrooms, mushroom stock,
porcini mushrooms, parmesan & Black truffle paste

25 -

RAVIOLONI DEL PESCATORE

House made giant ravioli with a rockling fish and mash potatoes filling
in a creamy crayfish bisque sauce & fresh chives
Enrich it with bottarga 3-

26 -

LASAGNA CLASSICA

Traditional italian lasagna made with beef bolognese,
bechamel sauce, grana padano cheese and basil

22.5

FETTUCCINE ALLA MARINARA

Black squid ink fettuccine, mussels, prawns, calamari,
cherry tomatoes, chilli, garlic, white wine, crayfish bisque & parsley

29.5

GNOCCHI DEL PIGNA

House made gnocchi with
broccoli, pancetta, butter, chilli, garlic and parsley

24 -

RISOTTO DEL GIORNO

Please refer to blackboard

M/P

Please inform your waiter of any allergies
No half/half pizzas, olives may have pips
no split bills SCUSA!

All credit cards incur a 1.5% surcharge
10% surcharge applies on public holidays

