

Valentine's Day

SET MENU OPTION \$69pp

price includes a beer or a glass of house wine on arrival

CHOICE OF ENTREE

Wagyu Carpaccio

thinly sliced wagyu beef carpaccio, topped with fresh rocket & parmesan cheese, a drizzle of truffle oil lemon dressing & grilled ciabatta bread

Gamberi

grilled marinated tiger prawns served on a bed of flavourful vegetable caponata

Provola Fusa

provola cheese melted in our pizza oven, finished with a hint of truffle oil & herbs, served with garlic focaccia bread

CHOICE OF MAIN COURSE

Saffron Risotto Marinara

risotto tossed with mixed fresh seafood in a light tomato & bisque sauce

Pappardelle al Salmone Affumicato

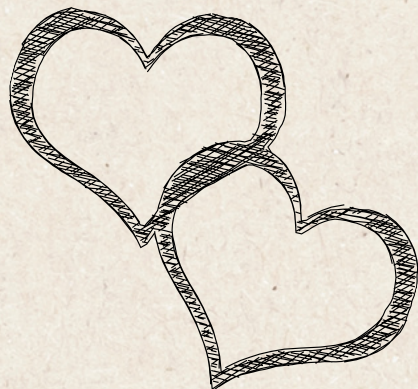
fresh pappardelle pasta tossed in a rosé sauce with smoked salmon, capsicum, spinach & capers

Agnello Grigliato

choice of pistachio-crust or plain, grilled French lamb cutlets, served with a medley of mixed grilled vegetables

Pesce del Giorno

grilled red emperor fillet, served over cauliflower puree with grilled baby carrots, topped with lemon, dill & black garlic dressing



**All menu items are subject to change according to seasonality and availability*

ME NU

PIZZA

MARGHERITA	24
SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL & EVVO	
CALABRESE	28
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CALABRESE SALAMI, ROASTED CAPSICUM, OLIVES, FRESH CHILLI & BASIL	
DIAVOLA	28
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CACCIATORE SAUSAGE, 'NDUJA (SPICY SALAMI SPREAD), CHORICO & FRESH BASIL	
SAN DANIELE	30.5
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, SAN DANIELE PROSCUITTO, FRESH ROCKET & SHAVED PARMAGIANO REGGIANO	
SUPREMA	32
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CALABRESE SALAMI, LEG HAM, SMOKED PANCETTA, CHICKEN, CHAMPIGNON MUSHROOMS & OLIVES	

INSALATA

INSALATA GRECA	14
LETTUCE, TOMATO, CUCUMBER, RED ONION, FETA, OLIVES & HOMEMADE DRESSING	
PISTACHIO ROCULA E PERA	14.5
ROCKET, PISTACHIO, PEAR & SHAVED PARMESAN WITH BALSAMIC VINAIGRETTE & EVVO	
CAPRESE	18.5
TOMATO, ITALIAN BUFFALO MOZZARELLA, FRESH BASIL, EVVO & BALSAMIC VINAIGRETTE	

SIDES

PATATE AL FORNO	9
ROASTED POTATOES WITH GARLIC & ROSEMARY	
TRUFFLE MASH	9
MIXED ROAST VEGETABLES	10.5
PATATE FRITTI	9
FRENCH FRIES & TOMATO SAUCE	
GRILLED BROCCOLINI	10.5
WITH CHILLI & ALMONDS	

LIMITED À LA CARTE

ENTRÉE

CHEESEY GARLIC FOCACCIA	14
PIZZA BREAD TOPPED WITH MOZZARELLA FIOR DI LATTE, GARLIC, ROSEMARY, OREGANO & EVVO	
GRILLED HALOUMI BRUSCHETTA	19.5
HALOUMI CHEESE TOPPED WITH ROASTED CAPSICUM, TOMATO, RED ONION, GARLIC & BASIL	
MUSHROOM TRUFFLE ARANCINI	17.5
DEEP FRIED RICE CROQUETTES STUFFED WITH MUSHROOM, TRUFFLE, BUFFALO MOZZARELLA, PARMIGIANO REGGIANO & BASIL SERVED WITH TRUFFLE AIOLI (3X PORTION)	
CALAMARI FRITTI	22.5
FRIED SALT & PEPPER SQUID SERVED WITH GARLIC & CHILLI AIOLI	
ANTIPASTO	38
MIXED SELECTION OF ITALIAN COLD MEATS & CHEESES, MARINATED OLIVES WITH GARLIC CIABATTA BREAD (SERVES 2)	

PASTA

QUATTRO FORMAGI GNOCCHI	28
POTATO GNOCCHI TOSSED IN A FOUR CHEESE CREAM SAUCE WITH A TOUCH OF SAN MARZANO TOMATO SAUCE, FINISHED IN THE PIZZA OVEN	
BEEF CHEEL RAVIOLI	31
SLOW BRAISED BEEF CHEEK FILLED RAVIOLI IN A CREAMY MUSHROOM TRUFFLE SAUCE	
CAVATELLI AL CARTACCIO	34
FRESH CAVATELLI PASTA TOSSED WITH MIXED FRESH SEAFOOD IN A WHITE WINE GARLIC TOMATO SAUCE & EVVO, TOPPED WITH PIZZA BREAD, BAKED IN THE OVEN	
RISOTTO FUNGHI E PROCINI	28
RISOTTO TOSSED WITH PORCINI & FRESH MUSHROOMS, TOPPED PARMIGIANO REGGIANO & TRUFFLE OIL	
SPAGHETTI CARBONARA	29.5
SPAGHETTI TOSSED WITH PANCETTA, EGG YOLK, PECORINO CHEESE & A TOUCH OF CREAM	
DUCK RAVIOLI	31
DUCK & LEEK FILLED RAVIOLI TOSSED WITH BUTTER, SAGE, PORCINI MUSHROOMS & SPINACH, TOPPED WITH PARMIGIANO REGGIANO	

MAIN

FILETTO DI MANZO	58
CHAR-GRILLED BEEF EYE-FILLET SERVED WITH MIXED VEGETABLES, TOPPED WITH PEPPERCORN OR TRUFFLE MUSHROOM SAUCE	
SCALOPPINE DI POLLO AL MARSALA	38
PAN-FRIED FREE RANGE CHICKEN BREAST IN MARSALA MUSHROOM SAUCE, SERVED WITH MASHED POTATOES & GRILLED BROCCOLINI	