

CIBO

Entrees

- Arancini parmigiano, napolitana (V)
- Bruschetta sourdough, eggplant caponata, extra virgin olive oil (V)
- Warm marinated olives herb focaccia (V/DF)
- Polpettes beef meatballs, chilli passata, mozzarella (GF)

Mains

- Pesce alla picatta salmon, lemon caper sauce, broccolini, garlic chats (GF) 32
- Porchetta scallopini vino rosso jus, pumpkin, green beans (GF) 31
- Spaghetti bolognese ground beef, oregano, shaved parmesan (GFO) 26
- Rigatoni agnello lamb shoulder ragu, shaved parmesan (GFO) 28
- Penne basilica basil pesto, chicken, sundried tomato, parmesan (VO/GFO) 28
- Risotto barbabietola beetroot, hazelnuts, spinach, balsamic glaze (V/GF) 26

Sides

- Patata frites pan-fried garlic potatoes with rosemary & aioli (V/GF) 11
- Insalata lattuga mixed leaf salad, apple cider vinegar (V/GF/DF) 9

Pizza

- 16 Margherita tomato, mozzarella, basil (V) 20
 - 14 Tartufo alla funghi mushroom, truffle, mozzarella (V) 24
 - 14 Pollo oregano marinated chicken, red capsicum, arugula, parmesan 24
 - 16 Pepperoni chilli, mozzarella, parmesan 24
 - Capricciosa ham, artichoke, mushroom, olives, mozzarella 25
 - Porchetta slow cooked pork, diced tomato, red onion, mozzarella 25
- Dairy free option available for pizzas on request*

Desserts

- Tiramisu mascarpone, savoiardi, cocoa, espresso, ice cream (V) 15
- Limone crostata lemon curd tart, cream, passionfruit coulis (V) 15
- Fruttare seasonal fruit plate, cream, ruby grapefruit glaze (V/GF/DFO) 13

V.....Vegetarian	VO.....Vegetarian option
GF.....Gluten free	GFO.....Gluten free option
DF.....Dairy Free	