

# Lunch

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## FETTUCCINE ALLA BOLOGNESE

Bologna style pork and veal ragu, reggiano parmigiana

## RIGATONI

Lamb shoulder ragu, green pea, rocket, mint

## RISOTTO ALLA FUNGHI MISTI(V)

Wild mushroom ragu, reggiano parmigiano, sage

## RISOTTO MILANESE

Slow cooked Lambrusco osso buco, veal stock

## CALAMARI FRITTI

Semolina crusted calamari, roasted pepper aioli, mint, radicchio, almond salad

## INSALATA DI POLLO

Chicken salad with farro, beetroot, rocket, ricotta, balsamic

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## KING ISLAND GRASS FED BEEF

200g porterhouse, crispy kipfler potato, salsa verde

## COTTOLETTA ALLA MILANESE

Parmesan crumbed veal, shoestring fries, coleslaw, lemon

## PESCE DE GIORNO

Fish of the day, seasonal garnish

23

## WITH ANY LUNCH DISH

FRIES & AIOLI / HOUSE SALAD / GARLIC FOCACCIA / MARKET VEG

3

SOUP OF THE DAY/HOUSE WINE (GLS)/TAP BEER (POT)

6

