

APPETISERS

baby octopus tender baby octopus with Italian black olives, capers, chili, garlic, & cherry tomato sauce, served with grilled bread. (gfo, df, nf)	22.9
cacio e pere baked pear with pecorino romano, mixed nuts, rocket, & honey. (v, gf)	18.9
bruschetta chef's selection of seasonal toppings.	17.9
beef tartare finely chopped beef with shallots, capers, mustard, lemon zest, chiodini mushrooms, & truffle pecorino. (gfo)	26.9
arancino rice ball with speak, fontina and peas. (nf)	17.9
scallops seared scallops with chickpea & saffron purée, topped with crispy pancetta. (nf)	23.9
burrata creamy burrata with grilled marinated vegetables & grilled bread. (v, nf)	24.9
pinsa focaccia pinsa focaccia with garlic paste, rosemary, & smoked sea salt. (v, nf, df)	21.9

PASTA FRESCA

crab spaghetti homemade spaghetti with crab meat, white wine reduction, chili, breadcrumbs, garlic chips, & lemon zest. (df, nf)	32.9
pumpkin gnocchi gnocchi in pumpkin sauce with feta cheese, fried kale, & toasted almonds. (v, gf)	27.9
carbonara tartufata guanciale with egg yolk, parmesan, pecorino romano, black truffle, & pepper.	32.9
fettuccine brisket ragù brisket beef with porcini mushrooms, red wine reduction, tomato sauce, & parmesan.	30.9
orecchiette orecchiette with black kale pesto, chili, pistachios, & stracciatella. (v)	29.9
ravioli squid ink ravioli filled with creamy baccalà mantecato & potatoes, puttanesca sauce & stracciatella.. (nf)	33.9

PINSA PIZZA

margherita tomato sauce, mozzarella bufala, & crystallized basil.	24.9
tartufo mushrooms, Italian sausages, provola, & black truffle.	28.9
sfizio cured salmon with rocket, whipped bufala, beetroot, lemon zest & fried caper.	31.9
roma mia porchetta with romesco sauce & provola.	28.9
mortazza mortadella with yellow cherry tomatoes, pistachios, & stracciatella.	28.9
twist tomato sauce with baby octopus, salame, olives, fried capers, & parsley.	30.9
divina yellow cherry tom sauce, friarielli, provola, sundried tomatoes, & almond flakes. (v)	27.9
goduriosa tomato sauce, prosciutto di parma, stracciatella & crystallized basil.	29.9

MAINS

beef tagliata 300g sirloin roast beef rump steak with rocket, cherry tomatoes, parmesan, vincotto, & smoked sea salt. (gf, nf)	40.9
fish of the day crispy skin fish fillet with salsa verde, orange fennel & black olive salad, & grilled lemon. (gf, df)	44.9
spatchcock grilled marinated free range chicken with rosemary mashed potatoes & grilled lemon. (gf)	36.9
gamberoni grilled tiger prawns with lardo, cannellini bean cream, sweet paprika, & lemon zest. (gf)	48

CONTORNI (sides)

rocket salad rocket with shaved parmesan, cherry tomatoes, & balsamic vinegar glaze.	13.9
broccolini grilled broccolini with pickled chili, shaved toasted almonds, & lemon.	12.9
patate al forno roasted potatoes with garlic & rosemary.	12.9

DOLCI

tiramisu classic italian dessert with coffee-soaked ladyfingers & mascarpone cream.	14
nutella ,strawberry & hazelnut pinsa	17.9
profiteroles delicate choux pastry filled with rich vanilla ice cream, topped with chantilly cream, hot chocolate sauce, roasted almonds, and a touch of vanilla cream.	17.9
vacherin combination of creamy ice cream, fresh seasonal fruits, & crisp meringue, all layered with light chantilly cream.	17.9