



## Menu

### SOMETHING TO SHARE

#### **PANE CON INTINGOLI 28**

Freshly baked Italian bread served with home made dips and EVO oil. Serves two. (GF, DF can be arranged)

#### **PATATINE 13**

Our signature beer battered fries, served with aioli and ketchup.

### OUR MAIN COURSES

Served with seasonal vegetables and roasted potatoes

#### **POLLO ALLA LUCIA 36**

An Italian classic dish that my mum used to cook for me, hands down, one of my all times favorite! Chicken Maryland cut, gently roasted in onion infused butter and completed with a Paprika, mascarpone and parsley glaze. (GF, DF on request)

#### **BISTECCA AI FUNGHI 45**

Sirloin steak completed with a sauce made with roasted mushroom and completed in an herbed velouté' (GF)

#### **FISH OF THE DAY (MP)**

Please ask your host for today's creation.

#### **LASAGNA DI CASA NOSTRA 34**

Layers of pasta with beef Bolognese, bechamel, Parmesan and tomato, baked in the oven and topped with mozzarella. A real classic!

#### **CREPELLA 38**

Medley of vegetables wrapped in a home-made crepe, sauteed with garlic and capsicums, completed with spices, Italian herbs, Napoletana and a touch of cream, finished in the oven with a topping of grilled mozzarella, served with roasted potatoes.

### SIDES

#### **INSALATA VERDE 12**

Mesclun greens, tomatoes, cucumber, dressed with balsamic and EVO oil.

#### **VEGETALI ARROSTO 14**

Vegetables of the day, roasted with garlic and Italian herbs, topped with grilled Parmesan.

### DESSERTS

#### **TIRAMISU' ALLA FRAGOLA 18**

Savoiardi biscuits glazed with strawberry and Pedro Ximenez sherry, layered with mascarpone cream

#### **GELATO 18**

Chef's homemade selection of three gelato. Please ask your host for today's flavours

#### **PANNACOTTA 18**

Belgian chocolate, Kahlua, malted biscuit crumble and blueberry couli

#### **SORBETTO AL LIMONE 18**

Locally produced lemon sorbet, served with a glass of Italian Limoncello.

V VEGETARIAN / DF DAIRY FREE / GF GLUTEN FREE / O OPTION