

## Primi

Oliva <i>(v, gf)</i>	Focaccia to share <i>(v)</i>	Pane <i>(gfa)</i>
Marinated olives 3.5	Vine tomato focaccia 6	Artisan bread selection 3.5

### Zuppa *(gfa)*

Homemade soup of the day served with homemade artisan breads 6.5

### Antipasto

Selection of Italian cured salami, chorizo, Parma Ham, artichokes, olives & artisan breads 7.5

### Cozze *(gf)*

Steamed mussels, onion, garlic, white wine, fresh parsley 7.5 / 15

### Arancini *(v)*

Sicilian-style porcini & wild mushroom arancini, homemade spicy arrabiata sauce 7

### Crostini *(gfa)*

Homemade chicken liver pâté, toast, homemade fig & olive chutney 7

### Insalata *(gf)*

Beetroot, goat's cheese, apple, toasted hazelnuts, balsamic D.O.P. from Modena 7.5

### Gamberoni *(gf)*

Pan-fried king prawns, garlic, butter, white wine, fresh parsley 9

### Caprese *(v, gf)*

Burrata, heritage vine tomatoes, fresh basil, extra virgin olive oil 8

### Calamari

Deep-fried squid in a light, crispy tempura-style batter, homemade garlic & saffron aioli 7

## Pasta

**GLUTEN FREE** We have gluten free bread and pasta available for guests with gluten intolerance. Dishes marked with *(gf)* are gluten free. Due to the use of gluten in our kitchens, trace elements may be present in our gluten free dishes. Please inform the team of any allergies prior to ordering.

### Spaghetti *(v, gfa)*

Spaghetti al pomodoro, homemade tomato sauce, fresh basil 7 / 12

### Cacio e Pepe *(v, gfa)*

Tonnarelli pasta, Pecorino Romano, Gran Padano and cracked black pepper 7 / 12

### Linguine *(gfa)*

Seafood linguine, vine tomatoes, fresh parsley, extra virgin olive oil 8 / 13

### Pappardelle *(gfa)*

Pappardelle pasta with our signature homemade slow-cooked beef ragù 8 / 13

### Gnocchi *(v)*

Potato dumplings, roast butternut squash, goat's cheese, spinach, 7 / 12

### Ravioli

Crab ravioli, cream, butter and saffron sauce 8 / 13

## Secondi

### Canaletto<sup>©</sup> *(gf)*

Chargrilled 28-day matured dry-aged premium fillet of beef, rosemary potatoes, wild mushroom, port & red wine reduction 26

### Vitello

Veal Milanese, crispy panko breadcrumbs, spaghetti al pomodoro, lemon, Maldon sea salt 16.5

### Tonno

Chargrilled tuna steak, cannellini beans, tomato, black olive, fresh basil salsa 17.5

### Cervo

Pan-roasted venison, heritage carrots, polenta, juniper, port and chocolate reduction 19

### Fegato *(gf)*

Pan-fried calves liver, smoked pancetta, spinach, caramelised onions, sage butter, mash 16.5

### Insalata *(v, gf)*

Spinach, broccoli, quinoa, mixed nuts, vine tomato, ricotta, citrus dressing 13

### Anatra *(gf)*

Pan-seared duck breast, Sicilian spices, polenta, heritage carrots, beetroot, orange sauce 18.5

### Coda di Rospo *(gf)*

Roast monkfish wrapped in Parma Ham, red pepper coulis, basil pesto, new potatoes 18.5

### Faraona

Pan-roasted guinea fowl, chargrilled corn, pea, smoked pancetta and cream fricassee, mash 17.5

### Pollo *(gf)*

Chicken stuffed with mozzarella, wrapped in Parma Ham, red pepper coulis, rosemary chips 16.5

Zucchini fritti<sup>©</sup> / Buttered spinach / Broccoli, garlic & chilli (3.5 each)

Peas, smoked pancetta & cream / Rosemary chips / New potatoes / Mash (3.5 each)

Wild rocket & Parmesan D.O.P / Green salad / Mixed salad / Tomato & onion salad (6 each)

## Dolci

### Zabaglione<sup>©</sup> (minimum 2 persons – 20 minutes)

Traditional Italian pudding made with egg yolks, sugar and Marsala wine. Our secret recipe finished with traditional Italian almond biscotti 8.5 each

### Dolci *(gfa)*

Homemade pudding from the daily selection 7

### Gelato *(gf)*

Ice creams and sorbets 2 *each*

### Affogato *(gf)*

Vanilla ice cream with espresso coffee and hazelnuts 6

### Formaggio *(gfa)*

Italian cheese selection, biscuits, fig & olive chutney, grapes and celery 8.5

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### Caffè

Freshly ground Italian coffee 3

### Tè

Tea from the selection 3

Orange Muscat Brown Brothers Victoria 2013 – 10 (125 ml)

Muscat Beaumes de venise 'Domaine De Beaumalric' 2013 – 8.5 (125 ml)

Vin Licquoroso 'Il Santo' Castello Vicchiomaggio N.V. – 8 (125 ml)