



TAKE AWAY MENU

PICK UP ONLY

ASSAGGI

- Arancini with smoked rice, ricotta, spinach, charcoal breadcrumbs (four) **10**
- Bruschetta, mascarpone, mushrooms, celery, truffled pecorino **5.5ea**
- Mortadella, house pickled green tomato, Sardinian pecorino, black olive crackers **18**
- Polenta chips with gorgonzola sauce (six pieces) **13**

PRIMI

- Fish carpaccio (ask when ordering) *gf* **22.50**
- Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto *gfo* **21**
- Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs *gfo* **21**
- Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant *v* **21.50**
- Octopus salad, celery, tomato, capers, parsley, black olive crumble, potato & olive oil mash *gf* **22**

PASTA

- Kids penne bolognese **19**
- Kids penne napoletana **17**
- Classic house made lasagna with bolognese & bechamel **30**
- Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu **32**
- Spinach & ricotta filled caramelle with burnt butter, sage, truffle pecorino *v* **30**
- Squid ink spaghetti with crab, zucchini puree, lemon crumb, cherry tomato **34**

SECONDI

- Traditional slow braised lamb, white wine, sage, rosemary, potatoes *gf* **35**
- Fish of the day – ask waiter **38**
- Crumbed Bangalow pork cutlet with caponata (Sicilian eggplant salad) *n* **38**
- Nolan Black label 350gr rib eye, Portobello mushroom, sautéed spinach, eschallots **40**
- King prawns shelled & grilled (four), fresh herbs, lemon *gf* **42**

CONTORNI

- Baby cos & curly endive, pomegranate, anchovy aioli, lemon pangrattato **11**
- Radicchio & fennel salad with raspberry vinaigrette *gf* **11**
- Sautéed broccolini & greens, garlic butter, shaved almonds *gf n* **11**
- Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **10**

DOLCI

- Tiramisu with meringue, chocolate, hazelnut praline **14**
- Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil & chocolate dipped crispy orange **14**
- Milk chocolate & dulce di leche tart with almond & coconut crumble, mascarpone **12**