

DINNER MENU

BITES

- MIXED SPICY NUTS (VG) (LG)** \$6
Housemade selection of mixed nuts - roasted, smoked, and spiced
- ITALIAN MARINATED OLIVES (VG) (LG)** \$6
Selection of Italian marinated olives
- ITALIAN GIARDINIERA (VG) (LG)** \$6
Housemade selection of fresh vegetable, hand-marinated in apple cider & balsamic vinegars, aromatic spices and herbs

PIATTI

- BRUSCHETTA ROMANA (VG)** \$8
Tomí focaccia, Roma tomato, Kalamata olives D.O.P, oregano, red onion, EVOO
- PROSCIUTTO E MELONE** \$8
Prosciutto di Parma D.O.P, rockmelon, balsamic glaze, rocket, Tomí focaccia
- MARINATED SICILIAN ANCHOVIES** \$9
White Sicilian anchovies, limoncello-whipped butter, caper berries, Tomí focaccia
- BURRATINA EGGPLANT 'SCAPECE' (V)** \$12
Burratina, housemade confit pickled eggplant 'scapece', rocket, Tomí focaccia
- BUFFALO MOZZARELLA & PISTACHIO MORTADELLA, PESTO GENOVESE** \$12
Buffalo mozzarella D.O.P, pistachio mortadella, housemade pesto Genovese, black pepper, salt flakes, pistachio dust, Tomí focaccia
- TRIO OF SALUMI** \$12
Selection of Italian cured meat: Prosciutto di Parma D.O.P, casareccio salami, pistachio mortadella, Tomí focaccia
- PORCHETTA CARPACCIO** \$14
Thinly sliced Italian porchetta, salsa verde, giardiniera, citronette, Tomí focaccia
- BLACK ANGUS BRESAOLA CARPACCIO** \$14
Thinly sliced dry-aged black angus bresaola, Parmigiano, rocket, cherry tomato, balsamic glaze, Tomí focaccia
- GOLDBAND SNAPPER CARPACCIO** \$16
Limoncello-cured Goldband snapper, buttermilk, aromatic oil, lemon crystals, pink peppercorn, Tomí focaccia

SALAD

- BUFFALO CAPRESE SALAD (V)** \$15
Buffalo mozzarella D.O.P, fresh tomato, fresh basil, rocket, EVOO, balsamic glaze, oregano
- TUNA SALAD** \$15
Rocket, lettuce, tuna in oil, red onion, fresh tomato, Kalamata olives D.O.P, capers, citronette

ROMAN-STYLE PIZZA BY THE SLICE

- MARGHERITA (V)** \$12
San Marzano tomato D.O.P, Italian fior di latte, fresh basil, Parmigiano, oregano, EVOO
- DIAVOLA** \$14
San Marzano tomato D.O.P, Italian fior di latte, free-range hot salami, Calabrian 'nduja, Parmigiano, EVOO
- CAPRICCIOSA** \$15
San Marzano tomato D.O.P, Italian fior di latte, artichoke, Kalamata olives D.O.P, free-range ham, mushroom, EVOO
- CAPONATA (V)** \$15
San Marzano tomato D.O.P, Caponata (Sicilian stewed eggplant, zucchini & black olives), stracciatella, housemade Genovese pesto, EVOO
VG OPTION with roasted capsicum and salsa verde
- CAPRESE NAPOLI (V)** \$15
San Marzano tomato D.O.P, buffalo mozzarella D.O.P, cherry tomato, fresh basil, rocket, balsamic glaze, Parmigiano, EVOO
- BURRATINA** \$15
Italian fior di latte, pistachio mortadella, burratina, pistachio dust, rocket, Parmigiano, EVOO
- REGINA (V)** \$15
Baked potato, roasted capsicum, Italian fior di latte, smoked provola, rosemary, Parmigiano, EVOO

DESSERTS

- CLASSIC ITALIAN TIRAMISÙ** \$12
Premium Lavazza coffee, savoiardi, dark cocoa powder, mascarpone mousse
- PISTACHIO-MISÙ** \$15
Pistachio mascarpone mousse, pistachio praline, savoiardi
- BERRY-MISÙ** \$15
Housemade mixed berry compote, savoiardi, mascarpone mousse
- HAZELNUT-MISÙ** \$15
Hazelnut mascarpone mousse, savoiardi, Nutella, hazelnut praline
- AFFOGATO** \$15
Vanilla ice cream, premium Lavazza double espresso, a shot of Frangelico hazelnut liquor

V = VEGETARIAN

VG = VEGAN

LG = LOW GLUTEN