

# Takeaway Menu 5:00pm to 8:00pm WEDNESDAY TO SATURDAY Ph.5021 5550

House Baked Italian Bread \$4ea

Cheese Rice Balls \$3ea MGF

# Antipasto Platter For Two \$16 For Four \$32 MGF

Sliced prosciutto, pancetta, salami, provolone, olives, pickled cauliflower Italian bread

#### KIDS MENU

Nuggets & chips \$8 Pasta with Napoli sauce \$9

(V) Vegetarian (GF) Gluten free GF Pasta available

#### House Made Pasta

#### Orecchiette \$24 V

Broccolini, peas, Portobello mushrooms, chilli, grated pecorino

### Rigatoni \$26

Braised Brisket Sugo, grated pecorino

#### Ricotta Gnocchi \$27

Braised lamb neck ragu, gremolata, grated pecorino

# Pappardelle & Quail \$28

Hand cut pappardelle, deboned quail, Cream, marsala, Portobello mushrooms, grated pecorino

### Spaghetti Marinara \$29

Prawns, Vongole, chilli, garlic, rocket, caper, olive oil

#### Secondi

# Braised Pork Belly \$30 GF

Chard fennel, roasted pear, cauliflower puree

#### Osso Bocco \$28 GF

Potatoes, sage, rosemary, gremolata

#### Scaloppini \$32 GF

Tender wagyu beef in creamy mushroom sauce

#### Sides

Chips \$6 Italian salad \$8 Broccolini, garlic, grated pecorino \$8

### **Dessert**

Vanilla Panna Cotta, white chocolate & almond crumbs, papaya gel \$10 GF

Tiramisu, Layered savoiardi biscuits with coffee & mascarpone cream \$10