



**BREAKFAST - COLAZIONE** FROM 7.30AM UNTIL SOLD OUT

PANINO w/ Free range egg, wilted spinach, grated Sardinian Pecorino	10
PANINO w/ Free range egg & pancetta	10
TOAST - Sourdough or spicy fruit with fruit spread	per slice 4
BIRCHER MUESLI (GF) w/ Blackberries, strawberries, grapes & crumbled dry banana	13
SWEET BRUSCHETTA w/ Whipped buffalo ricotta, honey, vanilla & seasonal fruit	13
BRUSCHETTA w/ Avocado, micro herbs, salted ricotta, EV olive oil (2 slices)	12
HAM & CHEESE SOURDOUGH TOASTIE w/ Double smoked ham, fontina & housemade mayo	11
Additions - Smoked Salmon	add 8

**FOCACCIA** FROM 7AM UNTIL SOLD OUT

VEGETARIANA w/ Pumpkin paste, asparagus & goats cheese	13
ASIAGO w/ Asiago cheese, leg ham & fresh tomato	13
TUNA w/ Scrambled eggs, black pepper, mayo	13

**PIADINA** OUR PIADINA IS ROMAGNOLA STYLE MADE ON PREMISES. FROM 7.30AM UNTIL SOLD OUT

PROSCIUTTO w/ San Daniele prosciutto, buffalo mozzarella & rocket	16
POMODORO E MOZZA w/ Medley tomatoes, fresh mozzarella, basil & EV olive oil	15

An 18% surcharge on Public Holidays & 10% surcharge on Sundays will be applied.

Surcharge applies for all cards

## LUNCH

### SPUNTINO

POLPETTE - Pork shoulder & mortadella meat balls, asparagus, saffron & Provolone cheese	17
DOP SAN DANIELE PROSCIUTTO 18 MTHS BOARD - Approx 55-60 grams	16
DOP BUFFALO MOZZARELLA - 125 gm	16
CHEESE BOARD - Selection of 3 DOC Deli DOP cheeses with accompaniments	18
MINI CANNELLONI - Goats cheese, bechamel, pumpkin cannelloni & kale chips	18
SALUMI E FORMAGGI MISTI - DOC Delicatessen selected cured meats & DOP Italian cheeses	27

### D.O.P. PASTA

Before you decide, ask about our handmade pasta of the day.

Servings are approximately 120g.

SPAGHETTI AL POMODORO Molisana Spaghetti w/ San Marzano tomato, basil & parmigiano (Campania)	21
Bimbo size for the bambini	16
PENNE Petrilli w/ Duck breast ragù & caramelized brussel sprouts in orange juice (Lombardia)	29
FETTUCCINE CARBONARA Molisana w/ Guanciale, egg yolk, ground pepper & Pecorino Romano (Lazio)	28
PAPPARDELLE w/ Italian porcini mushroom, truffle oil in bianco & parmigiano (Toscana)	29
LASAGNE - Traditional w/ Bolognese, bechamel & parmigiano (Emilia Romagna)	27
Bimbo size for the bambini	16
GNOCCHI (GF) w/ Baby octopus, red capsicum, tomato sauce, sweet & hot chillies (Sicilia)	27
CASERECCE BEETROOT (GF) w/ Gorgonzola fondue, Tuscan kale pesto & roasted almond (Lombardia)	30
PASTA OF THE DAY (please ask your waiter)	-

All pasta will be served with a generous grating of Parmigiano (excluding seafood)

<b>Additions</b> - The above pastas can be enriched with the addition of one of the following,	
Buffalo mozzarella - DOP (60-65g)	add 9
Fresh ricotta - hand-made	add 4
Rocket	add 2

**IMPORTANTE** We ask for your understanding as delays can be expected as most of our pasta is cooked al minuto and al dente.

**ATTENZIONE** Strictly no changes - Scusa

### INSALATE

CAPRESE w/ Medley tomatoes, buffalo mozzarella, basil, EV olive oil, rocket	17
SPINACI w/ Baby spinach, cherry tomato, mozzarella, basil pesto, pinenuts	17
RUCOLA w/ Rocket, pear, honey & Pecorino cheese	17

<b>Additions</b> - The above salads can be enriched with the addition of one of the following,	
Buffalo mozzarella - DOP (60-65g)	add 9
Italian tuna	add 7

**ALLERGIES** - We cannot guarantee that our dishes are free of all traces of nuts or other allergens