



PLEASE ORDER UP AT THE BAR TABLE SERVICE FROM 5PM

BREAKFAST - COLAZIONE

FROM 7AM UNTIL SOLD OUT

PANINO w/ Free range egg, wilted spinach, grated Sardinian Pecorino	9
PANINO w/ Free range egg & pancetta	9
GLUTEN FREE PANCAKES w/ Yoghurt, blueberries & honey	13
TOAST - Sourdough, spicy fruit or multigrain with fruit spread	per slice 4
GRANOLA w/ Coconut & passionfruit yoghurt, strawberries (Lactose Free)	13
BIRCHER MUESLI w/ Blackberreis, kiwi, dried bananas & whipped vanilla ricotta	13
BRUSCHETTA w/ Avocado, greens, salted ricotta, EV olive oil (2 slices)	12
HAM & CHEESE SOURDOUGH TOASTIE w/ Double smoked ham, fontina & housemade mayo	11
Additions - Smoked Salmon	add 4

FOCACCIA

FROM 7AM UNTIL SOLD OUT

CAPRESE w/ Fior di latte mozzarella, fresh tomato, basil	12
ASIAGO w/ Asiago cheese, leg ham, fresh tomato	12
TUNA w/ Scrambled eggs & mayo	13
SAN DANIELE w/ Prosciutto, provolone dolce, rocket	13
VERDURA w/ Eggplants, basil pesto & stracciatella	12

PIADINA

OUR PIADINA IS ROMAGNOLA STYLE MADE ON PREMISES. FROM 7AM UNTIL SOLD OUT

PROSCIUTTO w/ San Daniele prosciutto, buffalo mozzarella, rocket	16
POMODORO E MOZZA w/ Heirloom tomatoes, fresh mozzarella, basil, EV olive oil	15
SALAME FELINO w/ N'duja, stracchino & spinach	16
VEGETARIANA w/ Peas, asparagus, mint & goats cheese	16
BRESAOLA w/ Rocket, shaved parmesan & lemon juice	16

A 15% surcharge on Public Holidays will be applied.

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SPUNTINO

SALUMI E FORMAGGI MISTI - DOC Delicatessen selected cured meats & DOP Italian cheeses	SML 17 LGE 27
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
TRUFFLE FIOR DI BURRATA & BRESAOLA BOARD - A delicate mozzarella encased with a truffle creamy centre	19

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 (Campania)	19
Bimbo size for the bambini	15
PENNONI LISCI Molisana, Ragù di carni bianche w/ veal, pork, chicken minced ragù & asparagus(Toscana)	26
FETTUCCINE Molisana w/ Vongole, zucchini, n'duja & bread crumble (Calabria)	26
PAPPARDELLE w/ Italian porcini mushroom, truffle oil in bianco (Toscana)	26
LASAGNE - Traditional w/ Bolognese, bechamel (Emilia Romagna)	24
Bimbo size for the bambini	15
LASAGNA VEGETALE PARMIGIANA (GF) w/ Eggplant, organic Petrilli pomodoro & buffalo mozzarella (Sicilia)	25
GNOCCHI (GF) Crudaiola w/ Heirloom tomatoes, fior di latte mozzarella, basil pesto (Campania)	25
BLACK LINGUINE Carmiano, cacio e pepe w/ Prawns, cheese pepper & lime zest (Lazio)	27
PASTA OF THE DAY (please ask your waiter)	-

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

Additions - The above pastas can be enriched with the addition of one of the following,

Buffalo mozzarella - DOP (60-65g)	add 8
Fresh ricotta - hand-made	add 3
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

GLUTEN FREE OPTIONS NOW AVAILABLE.

Please note, although some pastas are gluten free and endeavors are made to not cross contaminate, the pasta is cooked in a gluten environment and thus not for strict celiacs.

INSALATE

CAPRESE w/ Heirloom tomatoes, buffalo mozzarella, basil, EV olive oil, rocket	16
CHICK PEA - Crab meat, asparagus, mint & grapefruit vinaigrette	18
INSALATA DI RISO - Mixed pickled vegetables, peas, abruzzese ham, provolone & mustard	17
SPINACI w/ Baby spinach, cherry tomato, mozzarella, basil pesto, pinenuts	16
RUCOLA w/ Rocket, pear, honey & Pecorino cheese	17

Additions - The above salads can be enriched with the addition of one of the following,

Buffalo mozzarella - DOP (60-65g)	add 8
Italian tuna	add 6

Yoghurt, frutta e grano saraceno - Barambah low fat yoghurt, fresh berries & caramelized buckwheat	9.9
Bruschetta Dolce w/ sweetened fresh ricotta & summer berries (2 slices)	11.9
Esotica w/ turkey, fontina, spinach, mango & vincotto condiment	11.9
Verdurine w/ grilled vegetables, goats cheese & spinach	11.9
Ricotta w/ cherry tomato & basil	14.9
Fico w/ fresh figs, mozzarella & bresaola (air dried beef)	14.9
Caprino w/ summer vegetables, goats cheese, mint & lemon	14.9
Salmone w/ smoked salmon, stracchino cheese, pantelleria caper, rocket & lemon	14.9
Crispy Pancetta w/ Lardo (lard) radicchio & saba grape must	14.9
Penne all'amatriciana (gluten free) w/ san marzano tomato, guanciale & fresh chilli (Lazio)	21

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