



## PANINOTECA

<b>Mortadella</b> w/ mortadella, peppery stracciatella, crushed pistacchios	16
<b>Caprese</b> w/ fior di latte, fresh tomatoes, wild oregano, basil (vg) add tuna + 4	16
<b>Caponata</b> w/ eggplant, capsicum, olives & capers in agrodolce, rucola (v) add provolone + 2	16
<b>Roast turkey</b> w/ Shaved turkey, soft goat's cheese, semi-dried tomatoes, balsamic drizzle, basil	18
<b>Rustic salame</b> w/ salame, pecorino sardo, roasted peppers, chilli spread	18
<b>San Daniele prosciutto</b> DOP <sup>18mth</sup> , Buffalo Mozzarella DOP add fresh tomatoes + 3 add rocket + 3	18
<b>Wagyu bresaola</b> w/ wagyu bresaola, parmigiano spread, sliced pear, rocket	20
<b>Polpette</b> w/ chianina beef meatballs, san marzano tomato, Parmigiano Reggiano <sup>24mth</sup> , rucola	20
<b>Chicken schnitzel</b> w/ crumbed chicken breast, provolone dolce, fresh tomatoes, mixed salad, mayo	22
<b>Focaccia</b> of the day - ask our team (limited availability)	20

Served in our classic panino roll / try with focaccia bread + 2

Extras charged accordingly/ a 10% weekend surcharge and a 18% public holiday surcharge applies  
(V) Vegan, (VG) Vegetarian, (GF) Gluten Free, (O) On Request

## COLAZIONE - ALL DAY UNTIL SOLD OUT

<b>Pancetta panino</b> w/ soft roll, fried free-range egg, crispy pancetta	15
<b>Spinach panino</b> w/ soft roll, fried free-range egg, spinach, pecorino (VG)	15
<b>Ham and cheese toastie</b> w/ sourdough, cotto abruzzese, asiago DOP	17
<b>House granola</b> w/ coconut yoghurt, strawberry and basil compote (VG) (V)	15
<b>Cornetti</b> - traditional croissant / Piscacchio or Nutella croissant(VG)	6.5 / 8.5

## ANTIPASTO

<b>Salumi</b> w/ daily salumi selection, ask your waiter	35
<b>Bresaola</b> w/ wagyu Bresaola Score +7, Reggiano 24mth, Rucola, Balsamic	35
<b>Formaggi</b> w/ daily semi-hard cheese selection, ask your waiter	38
<b>Formaggi Stagionati</b> w/ daily hard cheese selection, ask your waiter	39
<b>Deli Antipasto</b> w/ daily salumi, cheese, pickles and small bites (VG0)	65

All plates served with ciabatta bread

Add GF crackers + 3.5

Add Parmigiano Reggiano 24mth or Gorgonzola Piccante DOP + 6

## PRIMI PIATTI

<b>Soup</b> of the day, ask your waiter / <b>Salad</b> of the day, ask your waiter	
<b>Arancino</b> w/ rocket salad and house mayo	18
Pick yours: classico bolognese, chicken, leek & mushroom, pizzaiola (VG), quattro formaggi & broccolini (VG)	
<b>Burrata</b> (125g) w/ zucchini agrodolce, pine nuts, mint (VG) (GF0)	32
<b>Lasagna</b> w/ veal and pork bolognese, bechamel, Parmigiano Reggiano 24mth	34
<b>Lasagna vegetale</b> w/ pumpkin, smoked scamorza, ricotta, radicchio (VG) (GF)	32
<b>Polpette</b> w/ Chianina beef meatballs, San Marzano tomato sauce, Parmigiano Reggiano 24mth	20