

## BREAKFAST - COLAZIONE

PANINO w/ Free range egg, wilted spinach, grated Sardinian Pecorino	9
PANINO w/ Free range egg & pancetta	9
TOAST - Sourdough, spicy fruit or multigrain GF with fruit spread	per slice 4
BIRCHER MUESLI w/ Quince, rhubarb, dried bananas & yoghurt	13
BRUSCHETTA w/ Avocado, greens, salted ricotta, EV olive oil (2 slices)	12
HAM & CHEESE SOURDOUGH TOASTIE w/ Abruzzese style ham, fontina & housemade mayo	11

## 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/ Pumpkin, Tuscan kale, goats cheese	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
SOPPRESSA w/ Soppressa salame, basil pesto & pan di provola	16
VEGETARIANA w/ Brussels sprouts, taleggio & thyme	16
SPECK w/ Brie & radicchio	16

## 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
TRUFFLE FIOR DI BURRATA & BRESAOLA BOARD A delicate mozzarella encased with a truffle creamy centre	19

## D.O.P. PASTA

SPAGHETTI AL POMODORO Liguori Spaghetti w/ San Marzano tomato, basil (Campania)	19
Bimbo size for the bambini	15
FUSILLI BUCATI Molisana w/ 9 hrs slowed cooked lamb shoulder & brussels sprouts (Umbria)	25
SPAGHETTO QUADRATO Molisana w/ Carbonara, guanciale, egg yolk & pecorino romano (Lazio)	25
PAPPARDELLE w/ Italian porcini mushroom, truffle oil in bianco (Toscana)	25
LASAGNE - Traditional w/ Bolognese, bechamel (Emilia Romagna)	24
Bimbo size for the bambini	15
LASAGNA VEGETALE (GF) w/ Leeks, radicchio & Tuscan kale (Toscana)	25
GNOCCHI (GF) w/ White onion cream & mixed mushroom (Trentino)	24
BLACK LINGUINE Rustichella w/ Ragu di mare, citrus tomato passata & peas (Sardegna)	26
PASTA OF THE DAY (please ask your waiter)	-

## INSALATE & ZUPPA

PUMPKIN & LEEKS VELLUTATA w/ Crispy kale & croutons	18
CAPRESE w/ Medley tomatoes, buffalo mozzarella, basil, EV olive oil, rocket	16
FARRO - Pumpkin, Tuscan kale, pumpkin seeds & goats cheese	17
RISO NERO - Black Venere rice w/ Brussels sprouts, poached chicken, sweet potato mash & mustard dressing MADE WITHOUT GLUTEN	18
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	

## DOLCI

SWEET GOAT'S CHEESE TIRAMISU With pavesini & montenegro	12
HANDMADE BISCOTTI BOARD - Polenta, almond & pistacchio	10
BICCHIERE DELLA NONNA - Handmade lemon custard, crumbled biscuits & pinenuts	12