



ENTREE

SHARED PLATTERS

FOCACCIA

Garlic and Herbs

ARANCINI

Beef ragu, peas, mozzarella heart

POLPETTE

Sicilian style Wagyu meat balls, tomato sugo

CALAMARI FRITTI

Flash fried loligo squid, white truffle aioli

MAIN COURSE

SHARED PLATTERS

GNOCCHI ZUCCA & SPINACI

Lightly fried gnocchi, caramelized pumpkin, baby spinach, goats curd, balsamic reduction

CAVATELLI RAGU

Hand cut pasta shells, slow cooked Osso Bucco, tomato, field mushrooms, rosemary

MARGHERITA

Tomato, Mozzarella do bufala, Fior Di latte, basil

CALIFORNIA

Fior di Latte, triple smoked 'gypsy' ham, field mushrooms, basil

VEAL COTOLETTA

Crumbed veal fillets

SERVED WITH INSALATA & PATATE FRITTE

Price \$65 per person

