

QUARTER TWO

by Night



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Antipasti

Sicilian Marinated Mixed Olives	\$10.0
Focaccia Salted Focaccia Served With Whipped Garlic Herb Butter [vg,veo]	\$12.0
Olive Ascolane (4pcs) Veal Stuffed Fried Olives on a Bed of Rocket [df]	\$14.0
Antipasto Board Selection of Cured Meats, Olives & Buffalo Mozzarella [gf]	\$38.0
Burrata con Pomodoro Fresh Burrata, Cherry Tomatoes, Basil & EVO Oil [gf,vg]	\$15.0

Entree

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Calamari Fritti Lightly Fried Lemon Pepper Calamari Served With Rocket Salad & Aioli [df,gf]	\$24.0	\$38.0
Arancini (3pcs) Truffle & Porcini Mushroom Served With Grated Parmesan & Truffle Mayo [vg]		\$15.0
Salmon Crudo Buttermilk Dressing, Cucumber, Dill & Herb Oil [gf]		\$24.0
Lamb Cutlets (2pcs) Served With Grilled Peppers & Home-Made Salsa Verde [gf,df]		\$20.0
Melanzane con Stracciatella Crumbed Eggplant Served With Napoli Sauce & Stracciatella [vg]		\$22.0

Pasta

Gnocchi e Ricotta Potato Gnocchi with Traditional Home-Made Napoli Sauce, Fresh Ricotta, Basil & EVO Oil [v,veo,gfo]	\$28.0
Lamb Ragu Pappardelle Slow Cooked Lamb Shoulder Ragu, Napoli Sauce & Grana Padano [gfo]	\$34.0
Pappardelle ai Funghi Mixed Mushrooms, White Wine, Cream, Truffle Oil & Grana Padano [vg]	\$32.0
Rigatoni con Pancetta Pancetta, Napoli Sauce, a touch of Basil Pesto, Parmigiano Reggiano, EVO Oil & Fresh Ricotta [gfo]	\$32.0
Rigatoni alla Stracciatella di Napoli Napoli Sauce, Stracciatella & Homemade Crispy Chilli Oil [veo,gfo]	\$30.0
Spaghetti Vongole Cherry Tomatoes, Chilli, Garlic, Parsley, White Wine & EVO Oil [df,gfo]	\$36.0

Meat

Black Angus Scotch 250g Black Angus Scotch Served with Salsa Verde & Fries [gf]	\$45.0
Veal Cotoletta Veal Schnitzel with Lemon Caper Butter, Parmesan, Stracciatella & Rocket Salad	\$39.0
Fish of the Day Ask Your Waiter [gf]	\$40.0

Dessert

Tiramisu Mascarpone, Coffee, Cacao	\$16.0
Affogato Vanilla Ice-Cream, Shot of Coffee	\$12.00
Shot of Liqueur +\$6.0	

Sides

Patate Fritte Fries With Home-Made Seasoning, Ketchup [v]	\$12.0
Rucola Salad Rocket, Pears, Roasted Walnuts, Balsamic Glaze, Parmesan [gf,veo]	\$15.0
Caprese Salad Tomatoes, Buffalo Mozzarella, Basil, EVO Oil [gf]	\$16.0



[v] - vegan, [veo] vegan option, [gfo] - gluten free option, [vg] - vegetarian, [vgo] - vegetarian option, [df] dairy free, [gf] gluten free,

Please speak with us regarding any dietary requirements. We endeavor to accommodate dietaries however, we cannot guarantee that any products served will be free of all allergens.