

To start...

Baked Olives 5 (V)

Pizzetta Flatbread, garlic, chilli, rosemary 7 (V)

## Pasta

Rigatoni with cherry tomato & buffalo Mozzarella  
*Entrée 15 Main 26*

Fresh Pappardelle & wild mushrooms ragout  
*Entrée 16 Main 29*

Linguine with zucchini and saffron Carbonara  
*Entrée 15 Main 26*

House made potato Gnocchi, Gorgonzola, walnuts  
*Entrée 15 Main 26*

*“Our fresh pastas and gnocchi are made in house.  
Our dry pastas are egg free and cooked to order”*

(V) – Vegan

10% service charge for 8 people or more

## Pizza

*“All our pizzas are 12 inches size, our dough is  
24h matured and topped with the best local ingredients”*

### Margherita Classica 18

*Tomato base, Mozzarella, fresh basil*

### Siciliana 19

*Tomato base, Caponata, pickled onions, Ricotta, chilli*

### Patate & Tartufo 24

*Mozzarella, Taleggio, potatoes, rosemary, truffle paste*

### Funghetto 22

*Mozzarella, wild mushrooms, shaved Parmesan, rocket*

### Radicchio 22

*Mozzarella, Gorgonzola, Radicchio, walnuts, chives*

### Vegana 22 (V)

*Vegan Mozzarella, cumin, cauliflower, crispy kale*

### Pizza Speciale

*Chef's special, please ask our staff*

## Contorni

Shoestring fries & Aioli 9

Cos & Radicchio salad, walnuts,  
mandarin dressing 9 (V)

### Formaggi 14 each

*Served with jams, Lavosh, fruits & crackers*

Bay of Fires Cheddar, cow's milk

Truffle Pecorino, sheep milk

## Dolci

Chocolate & Caramel Tiramisu 14

Sorbetto or Gelato 4 per scoop