

### Entrees

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**Bracirole di Melanzane** **16.5**  
Eggplant fritters served with a mint mayonnaise

**Polpette al sugo** **18.5**  
Traditional meatballs braised in a tomato sugo served on a bed of soft polenta

**Bruschetta di Mortadella** **18.0**  
Bruschetta topped with Mortadella, buffalo mozzarella and basil pesto

### Mains

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**Saltimbocca** **36.0**  
Medallions topped with sage and prosciutto served on a bed of mash, sautéed spinach finished with a white wine butter sauce

**Maltagliate con ragu di pollo** **34.0**  
Homemade roughly cut pasta ribbons tossed with a rich chicken ragu finished with salted ricotta

**Pesce** **36.9**  
Pan seared and oven baked catch of the day served with Dutch cream mash, charred Broccoli stems finished with a dill béchamel sauce

**Bistecca** **38.9**  
Char grilled Porterhouse served sliced with a pumpkin gratin, sautéed silverbeet finished with a red wine jus

**Pizza** **19/24**  
Fior di latte, Gorgonzola, Sopressa salami and broccoli

\*Please note, whilst we offer gluten free products, they may come into contact with products containing gluten during the preparation or cooking process.