

### Entrees

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**Ricotta al forno** **16.5**

Baked ricotta served with basil pesto and toasted sour dough

**Sardine con agro dolce** **18.5**

Sardine fillets crumbed and fried served with a sweet and sour onion jam

**Parmigiana di Melanzane** **17.0**

Traditional eggplant parmigiana

### Mains

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**Rigatoni alla Vodka, Gamberi e Zucchini** **32.0**

Rigatoni tossed in a Vodka infused rosè sauce with prawns and zucchini

**Vitello Saltimbocca** **34.5**

Veal medallions topped with sage and prosciutto finished with a white wine butter sauce and served with mash potato and sautéed spinach

**Pesce** **36.9**

Pan seared and oven baked catch of the day served with Dutch cream mash, capers, red onions, olives and crushed tomatoes

**Bistecca** **38.9**

Char grilled Porterhouse steak served sliced with a gratin of cauliflower, sweet potato chips finished with a red wine jus

**Pizza** **19/24**

San Marzano tomatoes, fior di latte, spicy nduja 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.