

ANTIPASTI

Antipasto all'Italiana GFO

Chef's choice of Italian cured meats with Italian pickles, homemade Grissini and Gnocco Fritto

For one 25 | For two 38 – Add 125g Fiordilatte Mozzarella 6.50

Carpaccio di Manzo GFO

Beef Carpaccio served with oyster mushrooms, truffle mayo, bread croutons, microherbs 24.9

Calamari Sant'Andrea...dal 1988

Flour dusted shallow fried calamari served with rocket and balsamic mayonnaise

Entrée 27.50 | Main 36.90 | Oval 65

Capesante con Puré di Mais e Guanciaie Croccante GF

Pan fried Japanese scallops (4) served on sweet corn puree, with pork guanciaie, rosemary olive oil 28

Parmigiana di Zucchine V

Fried Zucchini layers, oven baked with smoked scamorza and parmesan, basil, tomatoes 24.90

Insalata Caprese V, GF

Traditional Caprese with Fiordilatte Mozzarella and fresh cherry tomatoes 24

PASTA E RISOTTO

Risotto del Giorno

Risotto of the day

Linguine di Mare al Cartoccio... dal 1988

Rummo linguine with king prawns, calamari, mussels, clams, scallops, garlic, chilli and tomato,

baked in parchment paper 43.90

Tagliatelle al Ragù di Agnello

Homemade Tagliatelle with lamb red Ragù and Pecorino

Entrée 27.50 | Main 37

Rigatoni al Ragù di Vitello

Homemade Rigatoni with veal white Ragù

Entrée 26.90 | Main 35.90

Gnocchi al Tartufo, con Porcini e Guanciaie VO

Homemade potato Gnocchi with porcini mushrooms, truffle paste, pork Guanciaie 33.90

Tagliolini Rosa al Gorgonzola con Porro e Funghi V

Homemade beetroot Tagliolini with Gorgonzola cream, leek and oyster mushrooms 32.90

Spaghettoni Aglio, Olio e Peperoncino VG

Artisan Spaghetti Gragnano type, DOP extra virgin olive oil, garlic and Calabrian chilli 29.90

SECONDI

Barramundi in Guazzetto GFO

Pan fried wild Barramundi fillet cooked in saffron broth with broccoli,
cherry tomatoes, clams and bread crostini **39.50**

Pesce del Giorno

Fish of the day M.P.

Vitello alla Milanese...dal 1988

Herb crumbed veal cutlet on the bone served with endive and cherry tomatoes **43**

Pancetta di Maiale con Cavolo Verza e Demi-glace alla Liquirizia GF

Slow cooked pork belly with braised savoy cabbage and liquorice demi-glace **41.90**

Carne del Giorno

Meat of the day M.P.

CONTORNI

Insalata "Di Cucina" v, VGO

Mixed leaves and wild rocket salad with shaved parmesan, pears and balsamic glaze

Small **13** | Large **19**

Patate Fritte v

Thin cut fries served with homemade mayonnaise **11**

Patate al Forno v

Traditional oven-baked herb, butter, garlic potatoes **11**

Broccolini alla Napoletana VG

Pan fried Broccolini with parsley, garlic and chilli **12**

Spinaci VG

Sautéed spinach with lemon and olive oil **11**

Legenda:

V = Vegetarian

VG = Vegan

GF = Gluten Free

VO = Vegetarian Option Available

VGO = Vegan Option Available

GFO = Gluten Free Option Available

Homemade Gluten Free Pasta **3.50**

Please notify staff of any allergy