FALL 25-SRW

RAVIOLI DI ZUCCA

parmigiano cheese.

GNOCCHI AL RAGÙ

PENNE AL RAGÙ

House made ravioli filled with butter nut squash,

tomato creamy sauce, finished with grated

House made potato gnocchi, finished with our

sprinkled with pecorino romano cheese.

sprinkled with pecorino romano cheese.

sprinkle of grated parmigiano cheese.

House made squid ink tagliarini pasta, brandy creamy sauce, sweet paprika, sauteed fresh prawns, pancetta, roasted garlic and sage, finished with a

TAGLIARINI MARI E MONTI

house made tomato beef ragú sauce, red wine,

Gluten free penne pasta, tomato beef ragú sauce,



Antipasto

BURRATA LIMONCELLO Creamy burrata, bedded on our house made, fresh tomatoes, roasted bell peppers and roasted eggplant puree, drizzled with our house made nut free pesto sauce, italian olive oil and italian balsamic reduction, sprinkled with dried oregano.		50	65
BRUSCHETTA LIMONCELLO 2 slices of our house made focaccia toasted, rubbed with shallots and a drizzle of olive oil, topped with our most delicious bruschetta mix of shallots, roasted bell peppers, fresh tomatoes, roasted eggplant, house made nut free pesto sauce, italian olive oil, drizzled with italian balsamic reduction.	35	50	65
POLENTA & GAMBERI House made polenta, topped with sauteed fresh prawns, cream, smoked paprika and sage reduction, topped with grated parmigiano cheese.		50	65
INSALATA DI RUCOLA A creamy burrata bedded on fresh arugula, covered with 2 thinly sliced prosciutto di Parma, a drizzle of italian balsamic reduction, topped with shaved parmigiano reggiano cheese.		50	65
INSALATA DI SPINACI Fresh baby spinach drizzled in italian olive oil, mixed with sun dried tomatoes, roasted garlic, gorgonzola cheese, grated parmigiano cheese, drizzled with italian balsamic reduction.	35	50	65
INSALATA DI CESARE A splitted baby romaine heart, drizzled on our house made caesar dressing, topped with two slices of macrina bakery baguette, crusted with parmesan cheese and italian olive oil, sprinkled with grated parmigiano cheese.	35	50	65

	Piatto Principale						
	PAPPARDELLE PESTO E POLLO House made spinach pappardelle pasta, nut free pesto creamy sauce with sundried tomatoes, roasted garlic and slowly roasted chicken breast strips, nutmeg, topped with pecorino romano cheese.	50	BLACK COD AL FORNO CON PASTA 8oz cod fish filet baked in a fresh tomato sauce and white wine reduction, italian carciofi, calamata olives, thinly sliced shallots, capers, drizzled with our house made nut free pesto sauce and dried oregano. With a side of Fettuccine sauteed with butter, shallots, salt and pepper.	6			
	PAGLIA E FIENO CON ARAGOSTA House made pappardelle with brandy creamy sauce, sauteed pancetta, australian lobster tail, finished with lemon zest, shallots and parmesan cheese. Drizzled with melted butter.	65	POLLO PIZZAIOLO CON PASTA Grilled chicken breast fillet bedded on a house made white wine tomato sauce, calamata olives, capers, shallots, smoked mozzarella cheese, topped with a fresh burrata, baked to perfection,	6			
7	GNOCCHI CON BURRATA House made potato gnocchi on our house made tomato cream sauce, topped with a fresh burrata, baked to perfection in the oven, finished with a	35	finished with a sprinkle of dried oregano and pecorino romano cheese. With a side of Fettuccine sauteed with butter, shallots, salt and pepper.				
	drizzle of our house made nut free pesto sauce and grated parmigiano cheese. LASAGNA ALLA BOLOGNESE	50	PENNE PESTO CON POLLO Gluten free penne pasta with our house made nut free pesto sauce, sauted with roasted chicken, roasted garlic, cream, sundried tomatoes, finished	5			
	House made pasta layered with tomato beef ragú sauce, house made bechamel creamy sauce, pecorino romano cheese. Baked to perfection in the oven.		with pecorino romano cheese. GNOCCHI CON POLLO House made potato gnocchi on a gorgonzola	5			
	FETTUCCINE AL RAGÙ House made pappardelle pasta, tomato beef ragú	50	creamy sauce, slowly roasted chicken filet strips, finished with pecorino romano cheese.				
7	sauce, sprinkled with pecorino romano cheese. MELANZANE PARMIGIANA House made tagliarini pasta, house made tomato creamy sauce, smoked mozzarella cheese, roasted eggplant, roasted garlic, topped with a fresh burrata, sprinkled with dried oregano.	35	GNOCCHI CON SALCICCIA SPECIALE House made potato gnocchi, baked in a house made red wine tomato cream sauce, sun dried tomatoes, roasted garlic, topped with sliced italian sausage, and a with a scoop of soft ricotta cheese drizzled with calabrian peppers sauce, and a sprinkle of dried oregano.	5			
	RAVIOLI DI CARNE House made ravioli filled with slowly roasted beef and ricotta cheese, tomato cream sauce, and topped with calabrian peppers sauce, and pecorino romano cheese.	35	CANNELLONI DI CARNE House made cannelloni filled with our red wine roasted ground beef, ricotta, house made creamy bechamel sauce, bedded on our house made tomato pink sauce, sprinkled with pecorino romano cheese, baked to perfection.	5			
,	RAVIOLI DI ZUCCA	25	romano cheese, bakea to perfection.				

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TRENETTE AL VEGETALI GF

Gluten free penne pasta with our house made eggplant tomato ragú sauce, roasted eggplant, roasted red bell pepper, drizzled with our house made nut free pesto sauce and sprinkled with pecorino romano cheese.

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PENNE PESTO

Gluten free penne pasta with our house made nut free pesto sauce, sauted with, roasted garlic, cream, sundried tomatoes, finished with pecorino romano cheese.

Dolce

TIRAMISU

Layered ladyfinger cookies soaked in espresso coffee, mascarpone cheese cream, topped with cocoa powder. A traditional and unique recipe that brings Italy to your palate.

CHEESE CAKE GF

Italian flourless house made creamy cheese cake topped with quava puree. Perfect combination of softness of the cheese and guava sweetness.

TORTA AL CIOCCOLATO GF

Italian flourless house made chocolate cake topped with raspberry puree.

CANNOLI

Traditional 3" cannoli shell filled with cannoli cream.

GELATO - SORBETTO

Ask your server about available flavors.

LIMONCELLO CREAM FLUTE

Creamy and delicious Limoncello dessert.

AFOGATTO

Vanilla gelato, cream, shot of hot espresso coffee.

RIPIENO

Lemon or Coconut shell filled with it's flavor sorbetto.

