



## Takeaway Menu

(Available Monday to Thursday only)

### Primi Piatti / Starters

**Pane all'Aglio** Ciabatta grilled with confit garlic and parsley butter 12.00 | add cheese +3.00

**Noci Miste** Seasoned and roasted mixed nuts, lightly smoked (GF & DF) 9.50

**Olives** Warmed olives with sundried tomato and parsley (GF & DF) 11.00

**Ravioli** Pork and sage ravioli tossed in butter, with fried sage, pine nuts and parmesan 22.00

**Arancini** Cauliflower arancini with saffron aioli, pickled red onion, almonds and parmesan 20.00

### Secondo / Mains

**Gnocchi** Potato gnocchi with broccoli and spinach in a creamy tomato sauce topped with a parmesan gratin and pesto (Vegan on request) 35.00

**Fettuccine Soprano** Fresh fettuccine in a mild blue cheese sauce with tender pieces of chicken, sautéed mushrooms, red capsicum and spinach 35.00

**Bolognese** Spaghetti pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan 35.00

**Lasagne** Beef and pork lasagne topped with a pomodoro sauce with parmesan served with a rocket, pear and parmesan salad 38.00

**Seafood Marinara** Calamari, fish, mussels and prawns in a tomato, white wine, saffron and chilli sauce, tossed through spaghetti (DF) 38.00

**Pollo** Marinated, grilled chicken breast served on a white bean puree with roasted pumpkin, red onion and feta, topped with toasted pumpkin seeds and a warm white balsamic and honey dressing (GF) (DF on request) 37.00

**Porchetta** Rolled and roasted pork belly, on a salad of mixed grains, pine nuts and parmesan, served with crackling and jus 38.00

**Anatra** Crispy confit duck leg with roasted Kumara, orange, cranberry and walnut, topped with goats' cheese, served with a marmalade glaze (GF) 42.00

**Agnello** Braised lamb shank in a tomato jus on a creamy herb mash with green beans (GF) 39.00

Please advise us of **any** dietary requirements  
GF – Gluten Free, DF – Dairy Free