



TAKEAWAY MENU

Primi Piatti / Starters

Pane all'Aglio Ciabatta grilled with confit garlic and parsley butter 9.00 | add cheese +3.00

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

Calamari Deep fried calamari rings served with caper berries and aioli *GF & DF 21.00

Bruschette Toasted Ciabatta topped with tomato, basil and fresh bocconcini with a balsamic reduction and olive oil, *Vegan* on request 17.00

Pasta

Gnocchi Pan fried Potato gnocchi with mushrooms and roasted broccoli tossed with basil pesto, pine nuts, rocket and parmesan, *Vegan* on request 33.00

Fettuccine Soprano Fresh fettuccine in a blue cheese sauce with tender pieces of chicken, sautéed mushrooms and red capsicum 33.00

Bolognese Rigatoni pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan pangrattato 32.00

Cannelloni Braised beef cheek, spinach, pine nuts and ricotta wrapped in pasta, grilled with bechamel and mozzarella, served with red wine sauce and an apple and cabbage slaw 34.00

Accompagnamenti / Sides

Patate Fritte Chips with aioli *GF & DF 10.00

Insalata Verde Rocket, pear and parmesan salad with white balsamic GF 10.00

Secondo / Mains

Pollo Marinated and grilled chicken breast served on warm cannellini bean salad with grilled courgettes, almonds, feta and spinach with a lemon, honey and mustard dressing GF, DF on request 37.00

Porchetta Rolled and roasted pork belly, with mixed grains, currants, pine nuts and parmesan, served with crackling and jus 38.00

Allergen Statement

Please advise us of **any** dietary needs or allergies

We do our best but traces may remain

*GF= Cooked in the same fryer as gluten items

Swap for gluten free pasta or bread +4.00