

LUNCH

START

Meatballs 14

Wild boar, morel mushroom demi-cream, mushroom ragoût, focaccia Add spaghetti 6

Arancini 10

Risotto balls, wild mushroom, mozzarella, truffle aioli

Calamari Steak ^{GF} 14

Grilled calamari, caper, roasted garlic, spicy pomodoro, olive

Crab Cakes ^{GF} 15

Crab, prawn, jalapeno, red pepper, arugula, grainy mustard aioli

Carpaccio ^{GF} 16

Beef, truffle aioli, arugula, waffle-cut fried potato

Antipasto Platter 16

Italian cured meats & cheeses, bruschetta, pickled beets, crostini, fig jam, charred jalapeno artichoke salad, house marinated olives

SALAD

Lunch Salad ^{GF} 15

Arugula, kale, butter lettuce, tomatoes, beets, cipollini onions, chickpeas, shallot thyme vinaigrette

Caesar ^{GF} 10

Romaine lettuce, focaccia crouton, parmigiano-reggiano

Beet & Kale ^{GF} 12

Kale, beet, butter lettuce, pumpkin seed, goat cheese, champagne vinaigrette

Caprese ^{GF} 14

Tomatoes, mozzarella, basil, olive oil, balsamic

add chicken or prawns 6



WOOD STONE PIZZA

Margherita 14

Mozzarella, basil, tomatoes, parmigiano-reggiano

Prosciutto 18

Parmigiano-reggiano, prosciutto, mozzarella, arugula, tomato sauce

Mushroom 17

Wild mushroom, cauliflower purée, fontina, fried sage, truffle oil

Italian Sausage & Egg 17

Spicy Italian sausage, ricotta, braised garlic, arugula, charred onions, oven-baked egg

Fettuccine ^{GF} 24

Prawn, scallop, white wine, tomato sauce

Linguine ^{GF} 20

Carbonara, guanciale, poached egg, salsa verde

Spaghetti ^{GF} 20

Bolognese, spicy sausage, beef, veal, portobello mushroom

For Nonno ^{GF} 18

Lots of spice, garlic, chicken, Italian parsley, tomato, black bean, olive oil, spaghetti

Gnocchi ^{GF} 20

Eggplant, broccolini, tomato, chickpea, cipollini onion, artichoke, roasted lemon

PASTA

MAIN

Eggplant Sandwich 16

Fried eggplant, spinach, artichoke, tomato, caramelized onion, caper aioli, gorgonzola

Duck Sandwich 18

Duck breast, fig jam, pancetta, arugula, mozzarella, apple, ciabatta bun

Burger 18

Beef, truffle aioli, butter lettuce, tomato, pancetta, egg, caramelized onion

Sandwiches served with caesar salad, soup or fries

Steak ^{GF}

Marinated Hanger (8 oz) arugula, fries 28

Tenderloin (6 oz, AAA certified Angus) caramelized onion, balsamic reduction, mashed potato, mushroom, asparagus 40

SHARE

Focaccia Bread 3

House-baked, rosemary, oregano, rock salt, olive oil

Cauliflower 8

Seasoned, deep fried, parmigiano-reggiano

Polenta Fries 8

Spicy pomodoro sauce

Brussel Sprouts 8

Seasoned, deep-fried, crispy pancetta

Vegetarian and vegan menu available. GF indicates gluten-free option available. Please ask your server.

Parties of 8 or more people are subject to an 18% gratuity.