

LUNCH

START

Meatballs 16

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

Arancini 14

risotto balls, wild mushroom, mozzarella, truffle aioli

Crab Cakes ^{GF} 17

crab, prawn, jalapeño, red pepper, arugula,
grainy mustard aioli

Carpaccio ^{GF} 16

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

Antipasto Platter 18

Italian cured meat & cheese, bruschetta, pickled beet, crostini,
fig jam, charred jalapeño artichoke salad, house marinated olive

Soup 8

butternut squash, crème fraiche, crispy kale

SALAD

Lunch Salad ^{GF} 14

butter lettuce, pancetta, caper, egg, arugula,
creamy gorgonzola thyme dressing

Caesar ^V 12

romaine lettuce, focaccia crouton, parmigiano-reggiano

Beet & Kale ^{GF V} 14

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

Caprese ^{GF V} 15

tomato, mozzarella, basil, olive oil, balsamic

*Add chicken or prawns to any salad 6

The consumption of raw food poses an increased risk of foodborne illness.



PIZZA

Margherita ^V 15

mozzarella, basil, tomato, parmigiano-reggiano
*Add Prosciutto 6

Mushroom 18

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

Rustic Italian 20

wild boar meatball, caramelized onion, mushroom
ricotta, gorgonzola

Modern Italian 20

roasted game hen, capicola, braised garlic alfredo, sweet onion,
smoked caciocavallo, arugula pine nut pesto

PASTA

Fettuccine 15/24

prawn, scallop, white wine, tomato sauce

Linguine 13/20

carbonara, guanciale, poached egg, salsa verde

Spaghetti 13/20

bolognese, spicy sausage, beef, veal, portobello mushroom

For Nonno 13/20

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

Gnocchi ^V 13/20

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

Vongole 14/22

linguine, fresh clam, shallot, butter, garlic, chili flakes,
Italian parsley, white wine

V = Vegetarian GF = Gluten-free Gluten-free pasta available
Parties of 8 or more are subject to an 18% gratuity.

MAIN

Eggplant Sandwich ^V 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,
mozzarella, caramelized onion

*Sandwiches served with caesar salad, soup or fries

Semi-deboned Cornish Game Hen 36

red nugget potato, braised garlic, cipollini onion, olive, charred
lemon, broccolini

Steak ^{GF}

Tenderloin (6 oz, AAA certified Angus) caramelized onion,
balsamic reduction, mashed potato, mushroom, asparagus 42

SHARE

Cauliflower ^{GF V} 10

seasoned, deep fried, parmigiano-reggiano

Polenta Fries ^{GF} 10

spicy pomodoro sauce

Brussel Sprouts ^{GF} 10

seasoned, deep-fried, crisp pancetta

Presto Lunch 20

In a rush? Choose a half pasta and half caesar salad and
be on your way in 45min. *Add \$2 for fettuccine