

LUNCH

START

Wild Boar 16

meatballs, morel mushroom, portobello mushroom, demi-cream, focaccia

Arancini 14

risotto balls, mushroom, mozzarella, truffle aioli, fried sage

Crab Cakes ^{GF} 17

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

Carpaccio 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

seasonal

SALAD

Lunch Salad ^{GF} 14

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

Caesar 12

focaccia crouton, parmigiano-reggiano, house-made dressing

*Choice of Romaine or Kale

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

Mushroom 18

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

Modern Italian 20

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

*Add Prosciutto to any pizza 6

PASTA

Meatballs 25

wild boar, spaghetti, morel mushroom, portobello mushroom, demi-cream, parmesan, arugula, truffle oil

Fettuccine 16/25

prawn, scallop, white wine, tomato sauce

Rigatoni 14/22

spicy Italian sausage, broccolini, oven-dried tomato, red wine cream sauce

Spaghetti 13/20

bolognese, spicy sausage, beef, veal, portobello mushroom

Bistecca 19/26

beef tenderloin, heirloom tomato, shallot, garlic, chili flake, arugula, olive oil, tomato sauce, rigatoni

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 15/23

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

MAIN

Eggplant Sandwich ^V 16

fried eggplant, spinach, artichoke, tomato, caramelized onion, caper aioli, gorgonzola, house-made focaccia

Duck Sandwich 18

duck breast, fig jam, pancetta, arugula, mozzarella, apple, house-made focaccia

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

Veal T-Bone (9 oz, bone-in) 36

parsley, lemon, olive oil, chili flakes, fries, arugula salad

SHARE

Fritters 10

chickpea, fennel seed, cauliflower, grainy mustard, smoked paprika garlic aioli

Warm Olives 8

house-marinated, Italian herbs & spices

Polenta Fries 10

spicy pomodoro sauce

Brussel Sprouts 10

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 \$3 for Fettuccine or \$4 for Bistecca*

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