



Bruschetta di pomodoro; Roma tomato, garlic, oregano and basil \$6 (V)

Chips; served with tomato sauce \$6 (V)

Garden Salad; with balsamic vinegar and evo oil \$6 (V)

Rocket Salad; with pear, walnuts, shaved parmesan and balsamic glaze \$8 (VG)

PIZZA || medium \$16.9 large \$19.90

Margherita; San Marzano tomato, fior di latte and basil (VG)

Diavola; San Marzano tomato, fior di latte, hot soppressata and olives

Capricciosa; San Marzano tomato, fior di latte, smoked ham, mushrooms, artichokes and olives

Ortolana; San Marzano tomato, fior di latte, pumpkin, spinach and egg-plants (VG)

Vegarita; San Marzano tomato, vegan mozzarella and basil (V)

Garlic focaccia; medium 8 large 10 (V)

PASTA || \$16.90

Lasagna; Homemade lasagna with beef ragu and parmesan cheese

Risotto; Carnaroli rice, pumpkin and spinach finished with parmesan cheese (VG)

Bolognese; Slow cooked beef ragu finished with parmesan cheese

Napoli; Classic Italian sauce made with San Marzano tomato and basil (V)

Pesto; Homemade basil pesto finished with parmesan cheese

Carbonara; Pasta with beaten egg yolks, guanciale, parmesan cheese and black pepper

** Your choice of rigatoni or spaghetti

DESSERT || \$8.00

Straccetti alla Nutella; messy handmade donuts dipped in Nutella

Nutella Crepe; served with mascarpone cream

Tiramisu; mascarpone cream with coffee soaked finger biscuits

V-Vegan VG-Vegetarian
Gluten Free available upon request; add \$4