



Mangiamo

## Da dividere

### FOCACCIA CON OLIVE 12

Sicilian olives with focaccia  
(V)

### ARANCINO AL RAGU' 13

Homemade Sicilian rice ball filled with provolone cheese and ragù on a bed of basil mayo

### CAPONATA 18

Typical Sicilian sweet and sour vegetables, eggplants, onions, celery, capers, tomatoes, carrots with sprinkled chocolate from Modica  
(GF / V / DF)

### BRUSCHETTA DEL GIORNO 18

Bruschetta of the day 2 slices  
(ASK THE WAITER)

### PARMIGIANA DI MELANZANE 24

Panfried thin slices of eggplants layered with San Marzano tomato sauce, mozzarella, fresh basil and parmesan cheese  
(V)

### RICOTTA INFORNATA 24

Oven baked ricotta with black pepper glazed honey, and prosciutto Parma

### CARPACCIO DI MANZO 28

Beef carpaccio served with rocket, parmigiano, and Sicilian mayo  
(GF)

### QUANDO QUANDO ANTIPASTO 32

Our selection of artisan cured meats and traditional Panelle  
(GF)

### CALAMARI FRITTI 34

Fresh crispy calamari, cucumber and carrots with honey mustard sauce

## Pasta fresca

### PASTA DEL GIORNO

Pasta of the day  
(ASK THE WAITER)

### GNOCCHI ALLA NORMA 36

Homemade gnocchi w San Marzano sauce, eggplants, dressed with dry ricotta cheese and basil  
(V)

### TAGLIOLINI AL NERO DI SEPPIA 41

Squid ink tagliolini tossed with mussels and prawns, garlic, extra virgin olive oil, white wine and burrata

### LINGUINE CARBONARA 34

Traditional linguine with egg yolk, guanciale, black pepper and pecorino cheese

### RAVIOLI DELLA NONNA CON BUFALA 35

Ricotta and spinach ravioli with San Marzano tomato sauce, basil and buffalo mozzarella  
(V)

### LINGUINE ALLO SCOGLIO 43

Linguine tossed with mussels, calamari, prawns, chilly, garlic bugs and cherry tomatoes

### RISOTTO ALLA BARBABIETOLA 35

Risotto with beetroot, gorgonzola and sage  
(V)

### PAPPARDELLE AL RAGU' DI AGNELLO 38

Homemade pappardelle with slow cooked lamb ragù

### TORTELLI RIPIENI DI MORTADELLA E PARMIGIANO 39

Filled with mortadella and parmigiano, dressed with butter and mushroom sauce, sprinkled with pistachios

## Secondi

### PESCE DEL GIORNO

Fish of the day  
(ASK THE WAITER)

### INVOLTINI DI POLLO AL MARSALA 39

Chicken involtini filled with spinach, mozzarella, prosciutto served with broadbeans, baby carrots, and marsala

### BRASATO DI VITELLO 48

Braised veal in Barolo wine, served w mash potatoes & peas  
(GF)

### FILETTO ALLO SPECK 61

Eye fillet wrapped with speck served with chat potatoes, silver beet, and Nero D'Avola sauce

## Contorni

### INSALATA CAPRESE 18

Buffalo mozzarella, tomatoes, extra virgin olive oil, fresh basil

### PATATE AL FORNO 16

Roasted rosemary potatoes

### INSALATA DI RUCOLA 16

Rocket, pear, shaved parmesan and balsamic vinegar

### ADD FOCACCIA + + 8

## Dolci

### CANOLO SICILIANO 11

Filled with sweet ricotta, layered on an orange marmalade

### PANNACOTTA AI FRUTTI DI BOSCO 16

Pannacotta with mixed forest berries

### QUANDO QUANDO CHEESE PLATTER 36

Selection of cheeses including parmigiano, taleggio and blue cheese served with crostini, walnuts and quince

### AFFOGATO 19

Vanilla ice cream, shot of coffee, Frangelico or Amaretto di Saronno

### TIRAMISU' 19

Savoardi biscuits, coffee, Rum, Mascarpone cheese

V = VEGETARIAN, GF = GLUTEN FREE, DF = DAIRY FREE.

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS, PREFERENCES, OR ALLERGIES. WHILST WE DO OUR BEST TO ENSURE OUR GUESTS SAFETY, WE CANNOT GUARANTEE THAT ANY ITEM WILL BE FREE FROM CROSS CONTAMINATION.

ALL PRICES INCLUDE GST- CREDIT CARDS BANK SERVICE FEE APPLIES. 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. 10% SURCHARGE SUNDAY.