

**\$50 pp**  
**+5pp for Dessert Option**

### **WOODFIRED PIZZA**

*Margherita (v)*

pomodoro, buffalo mozzarella, basil

*Funghi Bianca (v)*

fior di latte, mixed marinated mushrooms, truffle oil, parmesan

*Carne*

pomodoro, fior di latte, italian sausage, salami, ham

*Diavola*

pomodoro, fior di latte, hot salami

### **SALADS**

*Garden Salad*

mixed italian leaf, red onion, cherry tomatoes, olives, olive oil, balsamic

*Rocket Salad*

rocket, parmesan, balsamic

### **HANDMADE PASTA**

*Rigatoni Amatriciana*

napoli sauce, pancetta, pecorino, onion, chilli

*Rigatoni Ragu*

8hr slow cooked lamb ragu in crushed tomatoes with Pecorino

*Gnocchi Pesto (v)*

Handmade potato gnocchi with a creamy basil pesto

### **Dessert Option (\$5pp)**

*Gnocchetti*

Fried pastry pieces dusted in sugar and cinnamon. Served with Nutella for dipping

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**ANTIPASTI**

*Salumi e Formaggi*

24 month Parma Prosciutto & Buffalo Mozzarella. Served with housemade bread.

*Fritto Misto*

shallow fried dusted baby calamari with a rocket salad

**WOODFIRED PIZZA**

*Rucola*

pomodoro, fior di latte, 24 month Parma Prosciutto, parmesan, rocket

*Margherita (v)*

pomodoro, buffalo mozzarella, basil

*Funghi Bianca (v)*

fior di latte, mixed marinated mushrooms, truffle oil, parmesan

*Carne*

pomodoro, fior di latte, italian sausage, salami, ham

**HANDMADE PASTA**

*Rigatoni Ragu*

8hr slow cooked lamb ragu in crushed tomatoes with Pecorino

*Ravioli della Casa (v)*

handmade ravioli filled with spinach and ricotta. Butter, parmesan & sage sauce.

*Gnocchi al Forno*

Woodfired potato gnocchi, Napoli sauce, mozzarella

**SALADS**

*Garden Salad*

mixed italian leaf, red onion, cherry tomatoes, olives, balsamic, olive oil

*Caprese Salad*

Sliced roma tomatoes, buffalo mozzarella, basil, olive oil

**Dessert Option (\$5pp)**

*Gnocchetti*

Fried pastry pieces dusted in sugar and cinnamon. Served with Nutella for dipping