

## PRIMI

- frittella di piselli** 65  
pea & ricotta fritters with mint & yoghurt  
*chef's recommendation*
- cheesy polenta chips** (gf) 85  
with mozzarella, parmesan & romesco
- tempura zucchini flowers** (gf) 110  
ricotta, mint, wasabi mayo  
*our take on the tuscan classic*
- arancini alla dumbo** 85  
crunchy risotto balls with chilli jam & aioli
- parmesan crumbed mushrooms** 80  
with lemon dill aioli  
*kind of like calamari for vegetarians*
- minestrone del giorno** (v, gf) 70  
fresh, seasonal special of hearty, home-style vegetable soup
- wood roasted corn** (vo, gf) 65  
simple: fresh picked cobs, butter, salt & a little bit of chilli

- burrata** 180  
pull apart creamy mozzarella with tapenade, pepper jam, relishes, breads
- antipasto** (vo) 150  
a tasting plate of our favourite small foods

*perfetto per due!*

## SECONDI

- spaghetti della casa** (gfo) 125  
with fennel pine nut polpette & tomato sauce  
**or** broccoli, kale cashew pesto & gremolata (v)
- uncle tony's soft polenta** (gf) 120  
with braised beetroot cheeks, walnuts, spinach, gorgonzola & truffle oil  
*chef's recommendation*
- eggplant parmigiana** 120  
bocconcini stuffed schnitzels, with tomato, basil & parmesan
- corn & ricotta tortellini** 110  
with asparagus, artichoke & fior di latte
- pumpkin ravioli** 110  
with roast tomato cream sauce, ricotta & basil
- fettuccine ai funghi** 110  
spinach pasta, mushroom, parmesan, cream  
*our best seller*
- verdure arrosto** (v, gf) 140  
roasted vegetables from the wood fire
- gnocchi pomodoro** 110  
our famous gnocchi served with tomato velouté, stracciatella & basil
- pasta al forno** 130  
a daily special from the oven of lasagna, crespelle, mac & cheese or cannelloni
- ripiena capsico** (vo, gf) 120  
oven roasted paprika, herb pilaf, almonds with stracciatella & balsamic reduction

## INSALATA

- haloumi & tomato** (gf) 70  
with spinach, cucumber & mint  
*(p.s. we support local cheesemakers)*
- corn, kale & stracciatella** (gf) 75  
charred corn, wilted kale & stringy italian cheese
- insalata mista** (gf) 85  
seasonal salad of organic greens, roasted vegetables & giardiniera pickles
- radicchio e finocchio** (gfo) 75  
salad of fennel, radicchio, black olive, orange, pangrattato

# PIZZA

48-hour sourdough  
brooklyn style

the perfect pizza should have lots of black spots

<b>margherita, the classic</b> tomato, basil, bocconcini	100	<b>long hot summer</b> artichoke, mushroom, tomato, oregano, mozzarella, dried chilli	110
<b>giuseppe verdi</b> (v) kale cashew pesto, broccolini, almonds, pumpkin seeds, kale chips	90	<b>bianca jagger</b> (v) potato, rosemary, black olives, garlic oil, dried chilli, rocket	85
<b>asparagi, mais e cipollotto</b> (vo) asparagus, corn, ricotta, agrodolce onions lemon & thyme oil	90	<b>giallo</b> (v) roasted pumpkin passata, zucchini flowers, nasturtiums, pine nuts, dried chilli	100
<b>funghi</b> button & oyster mushrooms, thyme, ricotta, parmesan, caramelised onions, dried chilli	100	<b>8 1/2</b> gorgonzola, grapes, walnuts, radicchio, beetroot molasses, baby rocket	140
<b>el greco</b> spinach, ricotta, kalamata olives spanish onions, oregano, lemon	90	<b>genova</b> garden fresh pesto genovese, ricotta, cherry tomatoes, pine nuts	95
<b>pide turca</b> our take on the classic turkish pizza: salted ricotta, egg, onion, mushroom, spinach	100	<b>melanzane</b> roasted eggplant, yellow peppers, tomato, stracciatella, parmesan, chilli	100
<b>stromboli</b> spicy tomato sambal, agrodolce onions stracciatella, roasted paprika, radicchio	95	<b>il gattopardo</b> the leopard: roar! tomato, capers, olives, mozzarella	95
<b>pimp it</b> > add bocconcini, parmesan, truffle oil 45		<b>change it</b> > add any topping/cheese 15/30ea	
<b>switch it</b> > change to gf cauliflower almond base 50		<b>swap it</b> > gf vegan banana flour base 30	

# CONTORNI

<b>patate al forno</b> (v, gf) oven roasted confit potato, onion & rosemary	55	<b>steamed greens</b> (v, gf) organic seasonal vegetables, olive oil, lemon	45
<b>roasted cauliflower &amp; onions</b> (v, gf) with lemon, tahini & seeds	65	<b>truffle mash</b> (gf) creamy mashed potato with truffle oil & chive	55
		<b>baby romaine splits</b> (gf, vo) lemon vinaigrette, toasted seeds, parmesan	55

v > vegan

vo > vegan option on request

gf > gluten free

gfo > gluten free option on request