



## STARTER

<b>ROTOLO</b> .....	14
Rolled Pasta, Spinach, Ricotta, Napoli Sauce, Pangrattato (VEG)	
<b>PROSECCO PRAWN</b> .....	09 EA
Prosecco Poached Prawn, Marie Rose Sauce, Herb Salad, Chives (GF)	
<b>ARANCINI (3pce)</b> .....	16
Tomato, Parmesan, Smoked Garlic Aioli (GF+VEG)	
<b>POMODORO INSALATA</b> .....	12
Heirloom Cherry Tomatoes, Salsa Verde, Fior Di Latte, Radish (GF+VEG)	
<b>MARINATED OLIVES</b> .....	10
Marinated Olives, Confit Citrus (GF+VGN)	
<b>GARLIC BREAD</b> .....	09
Brioche, Garlic, Butter, Parsley (VEG)	
<b>POTATOES</b> .....	10
Cocktail Potatoes, Dill, Herb Salt (GF+VGN)	

## SPECIALE

<b>SPAGHETTABOUTIT!</b> .....	49 PP
Can't decide? Let us do it for you with Chef's 3 course shared menu	
<b>NOTTE DI FAMIGLIA</b> .....	WED
Family Night, \$15 Pastas, Drink Specials	
<b>MIDNIGHT AMARO</b> .....	WED-SAT
Late night snacks, amari, cocktails, games from 9:30	

## LARGER

<b>LAMB RAGU</b> .....	27
Slow Braised Lamb Shoulder, Tortiglioni, Tomato, Pecorino (GF/O)	
<b>RICOTTA GNOCCHI PRIMAVERA</b> .....	26
Ricotta Gnocchi, Basil Sauce, Zucchini, Cherry Tomatoes, Peas (VEG)	
<b>CASARECCE VERDE</b> .....	25
Cavolo Nero, Preserved Lemon, Stracciatella, Casarecce (VGN/O+GF/O)	
<b>PESTO TOMATO</b> .....	25
Semi-Dried Tomato, Pinenuts, Chives, Pecorino, Trottoloni(VGN/O+GF/O)	
<b>MIDNIGHT SPAGHETTI</b> .....	24
Anchovies, Kalamata Olives, Chilli, Pangrattato, Pecorino (VGN/O+GF/O)	
<b>BOLOGNESE</b> .....	27
Ground Pork & Veal, Bacon, Sofrito, Pecorino, Cavatelli (GF/O)	
<b>RISOTTO CALABRESE</b> .....	27
Carnaroli Rice, Italian Sausage Mince, Roasted Peppers, Basil (GF)	

## LATER

<b>CANNOLI</b> .....	07
Pistachio Creme, Raspberry	
<b>TIRAMISU</b> .....	10
Nutella, Frangelico, Coffee, Savoiardi	