

APERITIVO

SPEZZA FAME

BRUSCHETTA 18
DI POMODORI

Toasted focaccia served with
ox-heart tomato, basil (v, gfo)

OLIVE MISTE 16

Warm local olives marinated
in garlic, chilli, herbs (vg, v)

HOMEMADE FOCACCIA 10

Baked in house focaccia,
balsamic (vg, v)

ANTIPASTI

PORCINI MUSHROOM 18
ARANCINI

Fried porcini risotto balls
lightly crumbed, served with
confit garlic aioli (v)

CALAMARI FRITTI 25

Fried local calamari, garlic, chilli,
basil, smoked chilli aioli, lemon

ANTIPASTO MISTO 38

A selection of freshly sliced cold
meats including San Daniele prosciutto,
mortadella, sopressa salami, in house
pickles, marinated olives, scamorza,
house made focaccia (gfo, dfo)

CONTORNI

PATATINE 13

Fries with smoked paprika
salt, aioli (vg, v)

PIZZA

MARGHERITA 25

Tomato, fresh mozzarella,
oregano (v, dfo, gfo)

CAPRICCIOSA 27

Tomato, smoked ham, mushroom,
olives, mozzarella (dfo, gfo)

GAMBERI 29

Tomato, prawns, chilli, rocket
(dfo, gfo)

PROSCIUTTO 29

Tomato, prosciutto, cherry tomato,
rocket, grana padano (dfo, gfo)

PEPPERONI 28

Tomato, pepperoni, oregano,
red onion, chilli oil (gfo)

LA VERDURA ROASTED 27

Tomato, roasted vegetables,
ricotta, chilli, basil (vg, v, gfo)

FUNGHI 28

Wild mushroom, mozzarella,
thyme, grana padano, truffle (gfo)

DOLCI

TIRAMISU 17

Mascarpone, coffee,
ladyfingers, coco (v)

(v) vegetarian (vg) vegan (dfo) dairy free option available (gfo) gluten free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

