

-----PRIMA-----

Baccala e Spinaci

Oven baked salted cod served with spicy spinach & oven roasted cherry tomatoes

**Gluten free*

Tortino al Tartufo

Potato & truffle torte served with wild mushrooms

**Vegan*

**Gluten free*

Caprino al Forno

Oven baked goat's cheese served with prune chutney & crunchy bruschetta

**Vegetarian*

**Gluten free upon request*

Piatto Misto

Selection of Italian cured meats & cheeses, served with homemade bread & chutney

**Gluten free upon request*

-----SECONDI-----

Caramella al Gorgonzola

Homemade candy shaped pasta stuffed with beetroot & mozzarella, served in a creamy gorgonzola sauce & topped with poppy seeds

**Vegetarian*

**Gluten free variation upon request*

Strangozzi ai Peperoni

Artisan strangozzi pasta served in a roasted pepper sauce with rocket, topped with pistachio oil

**Vegan*

**Gluten free upon request*

Paccheri al Ragu di Pesce

Imported paccheri pasta served in a squid, prawn & octopus ragu

**Gluten free upon request*

Tagliata

Beef rib eye from the grill, sliced & served with a creamy mushroom, brandy & paprika sauce & thinly sliced roasted potatoes

**Gluten free*

Capocollo Miele e Rosmarino

Roasted pork neck served in a rosemary & honey sauce with roasted potatoes

**Gluten free*

-----DOLCI-----

Tiramisu

Mascarpone cream with coffee infused biscuit & a sprinkle of cacao

**Vegetarian*

Tortino al Cioccolato

Melt in the middle chocolate torte served with mint & celery custard

**Vegetarian*

Cheesecake alle Fragole

White chocolate cheesecake topped with strawberry coulis

**Vegetarian*

**Gluten free upon request*

Gelato Vegano

Raspberry ripple or chocolate

**Vegan*

**Gluten free*