

A N T I P A S T I

Zuppa di lenticchie e friarielli \$16 (VG)

Classic lentil soup, broccoli rabe, brioche croutons

Zucchini alla scapece \$16 (VG-GF-D)

Marinated zucchini, garlic, mint, olive oil & red vinaigrette

Caprese \$18 (V/GF)

Imported bufala mozzarella, heirloom tomatoes, fresh basil

Cavolfiore cacio e pepe \$27 (V/GF)

Half roasted cauliflower, truffle cacio & pepe sauce

Mozzarella in carrozza \$22 (V)

*Panko crusted brioche bread filled with bufala mozzarella, tomato sauce
Add anchovies \$4*

Parmigiana di melanzane \$21

Three cheese eggplant baked parmigiana, tomato sauce, basil

Arancini Nerano \$19 (V)

Zucchini, provolone del Monaco, basil, zucchini puree sauce

Prosciutto e burrata frita \$28

24 Months Parma prosciutto, panko crusted pan fried burrata cheese

Crochette di patate 16

Potato croquettes, Neapolitan salame, smoked mozzarella

Polpette al pomodoro \$23

Veal & beef meatballs, tomato sauce, raisins, pinnuts, pecorino cheese

Cheesecake di tonno \$29

Ahi tuna, bufalo ricotta cheese, toasted bread with herbs, avocado, lemon peel coulis

Polipetti alla Luciana \$27

Baby octopus, capers, Gaeta olives, potatoes, spicy tomato sauce, toasted bread

V= Vegetarian - VG= Vegan

GL= Gluten Free - D= Dairy Free

Please let us know if you have any particular allergies or dietary requirements.

I N S A L A T E

Insalata di rughetta \$15 (V)

Baby arugula, shaved parmesan cheese, cherry tomatoes

Insalata di Cesare \$17

*Romaine lettuce, shaved parmesan cheese, croutons
classic Caesar dressing*

Centocolori \$18 (VG)

*Mixed lettuce, avocado, heirloom cherry tomatoes,
Castelfranco radicchio, pickled red onion,
lemon and olive oil*

Insalata di bietola \$18 (VG)

*Baby spinach, beets, pistachio nuts, goat cheese, Olive oil
balsamic & dijon mustard vinaigrette*

F O C A C C I A

Napoli \$18 (VG)

Fresh tomato sauce, black olives, capers, oregano, peperoncino

Margherita \$20 (V)

Fresh Mozzarella, tomato sauce, basil

Puglia \$25

Sweet & spicy sausage, broccoli rabe, smoked mozzarella

Parma \$25

*Fresh mozzarella, tomato sauce, wild arugula,
Parma prosciutto*

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LE PASTE

All pasta can be served with a Gluten Free option for a \$2 up charge

Tagliolini ai tre pomodori \$21 (VG)

Fresh tagliolini pasta, tomato trio, garlic, fresh basil

Paccheri all'arrabiata \$23 (VG)

Large rigatoni, spicy cherry tomato sauce, garlic, basil

Linguine aglio, olio e peperoncino \$19 (VG)

*Linguine with organic black garlic, parsley, chilly flakes,
Capri olive oil*

Rigatoni con melanzane e burrata \$27 (V)

Artisanal rigatoni, eggplant, cherry tomato sauce, burrata cheese

Ravioli Caprese \$24 (V)

*House-made ravioli, caciotta cheese, marjoram,
tomato sauce and basil*

Fettuccine funghi e aglio nero \$27 (V)

Fresh fettuccine, mixed wild mushrooms, black garlic, parmesan cheese

Cavatelli con zucca e gamberi \$32

*Fresh cavatelli pasta, roasted butternut squash, shrimp, fresh arugula,
garlic, black pepper*

Calamarata allo scoglio \$35

Mixed seafood, cherry tomato sauce, peperoncino

Paccheri alla Genovese \$28

Large rigatoni slow cooked onions and beef ragù, pecorino cheese

Fettuccine Bolognese \$28

Fresh fettuccine, classic veal & beef ragu, tomato sauce, parmesan cheese

Orecchiette salsiccia e rapini \$26 (DF)

Ear shaped pasta, sweet & spicy sausage, broccoli rabe

SECONDI

Brasato di manzo (DF) \$45

Red wine braised short rib, parmesan cheese mashed potato, mixed wild mushrooms

Scaloppine di pollo al limone \$33

Organic chicken medallion, lemon and capers sauce, roasted potatoes, mixed green salad,

Cotoletta e parmigiana \$35

Breaded chicken cutlet topped with classic three cheese baked eggplant parmigiana

Filetto di salmone in padella \$36 (GF/DF)

Wild Faeroe Island salmon filet, cherry tomatoes & sun-dried tomato pesto, black olives, capers, side of spinach

Trancio di pesce spada in salsa di arancia \$43 (GF-D)

Grilled filet of swordfish, orange sauce, zucchini alla scapece, baked lemon potatoes

CONTORNI

Broccoli rabe \$13 (VG)

Garlic and olive oil & peperoncino

Patate al forno \$11 (VG)

Garlic, fresh Italian herbs

Pure' di patate \$12 (V)

Parmesan cheese smashed potatoes

Misto di funghi \$15 (VG)

Mixed wild mushrooms, garlic, chilli peppers

Zucca arrosto \$13 (VG)

Roasted butternut squash, garlic, thyme, black pepper

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