



## STARTER

NASTURTIUM RAVIOLO .....	14
Semi Dried Tomato, Ricotta, Preserved Lemon, Butter (VEG)	
ASIAGO EN CAROZZA.....	11 EA
Crumbed & Fried Bread Filled w/Asiago Cheese & BLAMMO Hot Sauce (VEG)	
ARANCINI.....	16
Smoked Scamorza, Sugo, Smoked Garlic Aioli (GF+VEG)	
INSALATA.....	12
Green Leaves, Pickled Green Tomato, Pecorino (GF+VEG)	
MARINATED OLIVES.....	10
Marinated Olives, Confit Citrus (GF+VGN)	
GARLIC BREAD.....	09
Brioche, Garlic, Butter, Parsley (VEG)	
POTATOES .....	10
Cocktail Potatoes, Dill, Herb Salt (GF+VGN)	

## SPECIALE

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

## LARGER

ALLA GRICIA .....	26
Spaghetti Alla Chitarra, Comté, Smoked Speck (GF/O)	
RICOTTA GNOCCHI.....	26
Ricotta Gnocchi, Mushroom Medley, Cream, Pangratatto (VEG)	
TROTTOLONI ALLA VODKA .....	25
Trottoloni, Vodka, Lemon Mascarpone, Chives (VGN/O+GF/O)	
MEDITERRANEAN PASTA .....	25
Spaghetti, Olives, Semi Dried Tomato, Lemon, Pangratatto (VGN/O+GF/O)	
MIDNIGHT SPAGHETTI.....	24
Anchovies, Kalamata Olives, Chilli, Pangratatto, Pecorino (VGN/O+GF/O)	
BEEF SHIN RAGU .....	27
Tortiglioni, Slow Cooked Beef Shin, Marrow, Sofrito, Pecorino, Parsley (GF/O)	
BROCCOLI & PEA RISOTTO .....	27
Carnaroli Rice, Peas, Broccoli, Cream (GF/VEG)	

## LATER

CANNOLI .....	07
Biscoff & Vanilla Creme	
TIRAMISU .....	10
Nutella, Frangelico, Coffee, Savoiardi	
FRANGIPANE TART.....	12
Almond Frangipane, Orange, Candied Chinotto, Chantilly Cream (GF)	