

SNACKS

MIXED OLIVE, HOUSE MARINATED, ORANGE ZEST – \$8
ANCHOVIES, LEMON AIOLI, HOUSE MADE CROSTINI – \$9
CHEESY, GARLICKY FOCACCIA – \$13

STARTERS

DAILY SOUP – \$14
BURRATA, CHILLED PUTTANESCA WITH ANCHOVY, GRAMALATA, FOCACCIA – \$27
BEEF CARPACCIO, SHALLOT, CAPER, PEA SHOOTS, LEMON AIOLI AND GRAND PADANO – \$22
SAVOURY CLAMS, WHITE WINE, GARLIC + LEEKS, CHILLI, LEMON, FOCACCIA – \$26
SHISHITO PEPPERS, BALSAMIC HONEY, SHAVED PARMESAN, MALDON – \$19
GARLIC PRAWNS, CHILLI, WHITE WINE, PARSLEY, FOCACCIA – \$22
FRITO MISTO, OCTOPUS, PRAWNS, SQUID, GREEN BEANS, CRESCENDO PEPPERS, CUCUMBER LEMON YOGURT – \$21

SALADS

HOUSE CAESAR, ROMAINE, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM – \$20
EMERALD EARTH TOMATOES, BUFFALO MOZZARELLA, BASIL OIL, HONEY VINAIGRETTE, SHALLOT, TORN FOCACCIA – \$22
POACHED PRAWNS, MIXED GREENS, GOAT CHEESE, ANJOU PEAR, CROSTINI & PICKLED SHALLOT, CALABRIAN CHILLI VINAIGRETTE – \$25
POACHED THEN CHILLED CHICKEN BREAST, AVOCADO, JAMMY EGG, TOMATO & GREENS – \$25
CHOPPED SALAD, CALABRESE SALAMI, PEPPERONCINI, GOAT CHEESE, CROSTINI, GREENS, HOUSE VINAIGRETTE – \$24

PASTA

BUTTERED PACCHERI, PORK RAGU WITH HERB RICOTTA – \$29
PAPPARDELLE BOLOGNESE, SOFRITO, SLOW COOKED BEEF AND PORK, SAN MARZANO – \$27
FENNEL SAUSAGE AND BROCCOLINI RIGATONI, CHILLI – \$29
FETTUCCINE PRIMAVERA, MARKET FRESH VEGETABLES, PARM – \$26
LINGUINI VONGOLE, SAVOURY CLAMS, PRESERVED LEMON, PARSLEY – \$32

SCHIACHIATTA SANDWICHES

ITALIAN DELI, MORTADELLA, CALABRESE SALAMI, PROVOLONE, PEPPERONCINI, SHREDDUCE, PESTO-LEMON AIOLI – \$23
EMERALD EARTH TOMATO BLT, SMOKED BACON, BUFFALO MOZZARELLA, AIOLI & MIXED GREENS – \$22
AVOCADO TOAST, SOURDOUGH, GOAT CHEESE, ALFALFA SPROUTS, CAPONATA – \$24

MAINS

CHICKEN PARM, SAN MARZANO POMODORO, BUFFALO MOZZARELLA, ARUGULA SALAD – \$34
PNW RED SNAPPER PICCATO, WHITE WINE AND LEMON, CAPERS, SEARED BABY ARTICHOKE – \$36

SIDES

PARMESAN + HERB FRIES, LEMON AIOLI – \$11
ASPARAGUS, BALSAMIC, SHAVED PARM – \$15