

Entree: choice of

Antipasto a modo nostro 24
Enzo's selection of smallgoods, cheese and housemade antipasti

Arancini con zucca e taleggio 16
Risotto balls with pumpkin and taleggio cheese on wilted cos lettuce

Funghi alla griglia con taleggio e pesto di rucola 18
Grilled portabello mushrooms, served on toasted ciabatta bread with taleggio cheese and rocket pesto

Main Course: choice of

Gnocchi alla Sorrentina 27
Homemade potato dumplings, oven baked with Napoletana sauce, buffalo mozzarella and basil

Linguine con polpa di granchio 33
With blue swimmer crab meat, fresh tomato, and chilli

Risotto ai spinaci e funghi 28
Arborio rice with spinach, fresh local and imported Porcini mushrooms

Saltimbocca 36
Veal scaloppini, pan cooked with white wine and topped with smoked ham, provoletta and sage, served with potatoes and green beans

Controfiletto alla griglia 42
Grain fed premium 400gr Scotch fillet chargrilled to medium served with potato mash and seasonal vegetables

Pollo farcito 33
Half free range deboned chicken, filled with prosciutto, spinach and Reggiano cheese, oven baked and served with braised savoy cabbage

Pesce del giorno POA
Fresh fish of the day

For the kids

Penne or spaghetti Bolognese 12

Chicken Tenderloin Schnitzel & Chips 15