



## **SMALL ANTIPASTO TO SHARE**

Sicilian green olives \$6

Roasted peppers and anchovy \$10

Shadows of Blue, Gippsland, with rosemary walnuts \$12

Capocollo & pickled green tomatoes \$12

Provolone & Confit Leek and anchovy toastie \$10

## **PASTA**

Spaghetti Napoli \$16 add Shaw River buffalo mozzarella \$4

Fettuccine with zucchini, mint and ricotta \$22

Spaghetti with sardines, pine nuts, currants and chilli \$24

## **BRAISED**

Slow cooked lamb, farro, white beans, lemon and thyme \$26

## **SOUP**

Stracciatella \$15

a traditional Italian egg drop soup with roasted chicken  
bone broth & cavolo nero

## **SIDES**

Broccolini with roasted almonds \$12

Mixed leaves with sherry vinegar and honey \$8

## **FINISH**

Tiramisu \$12