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## ANTIPASTI | STARTERS

**Olives** 4

**Iggy's Organic Sourdough** 4.5

**Zucchini e carote fritti con aioli** 12

*Lightly buttered deepfried zucchini and carrots served with housemade aioli*

**Grana, pancetta tesa & aceto balsamico** 14

*Cured flat pancetta with 18 month aged parmigiano & balsamic*

**Insalata di rape rosse** 14

*Slowly baked organic beetroot served with housemade sherry and beetroot dressing*

**Bruschetta fantasia dello chef** 15

*Chef's daily bruschetta - ask your waiter for specials*

**Pane, burro, melanzane e acciughe** 15

*Iggy's bread with fresh butter, house made grilled eggplants and anchovies*

**Affettato misto e sott'aceti della casa** 23 (SERVES 2 PEOPLE)

*Mixed traditional cuts of salumi & house made pickled vegetables*

**Burrata & Prosciutto** 26

*Burrata mozzarella with original Parma Prosciutto*

**Culatello di "Zibello" con caprino e pane di noci** 28

*Zibello's town Culatello DOP served with goat cheese and walnut bread*

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## PRIMI | PASTA, GNOCCHI, TORTELLI

### **Brutti ma buoni del giorno 20**

*“Brutti ma Buoni” traditional pasta served with Chef’s daily sauce*

### **Spaghetti alla chitarra aglio, olio e peperoncino 22**

*Thin spaghetti with chili, garlic & oil*

### **Brodo d’anatra con anolini 28**

*House made duck stock served with traditional anolini filled with parmigiano and braised meat*

### **Fettuccine ai funghi porcini 28**

*Fettuccine with wild mushroom and parsley sauce*

### **Strozzapreti al ragù di campagna 28**

*Strozzapreti with a selection of slow cooked beef cuts in ragù sauce*

### **Penne al pesto con pomodorini e ricotta 30**

*Emilian penne served with organic pesto, sundried tomato and a touch of our biodynamic fresh ricotta*

### **Tortelli all’anatra & tartufo al burro e timo 36**

*Duck & Truffle tortelli served with thyme butter*

### **Tortelli di baccalá e patate, al burro di erbe e pomodori 36**

*Murray cod and potato tortelli served with fresh tomato, garlic, chili and herbs butter*

### **Tortelli di spinaci e zucca alla crema di tartufo 34**

*Pumpkin and spinach tortelli served with our housemade truffle cream*

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## SECONDI | MAINS

### CARNE | MEAT

**Pollo marinato al limone e rosmarino con patate dolci e peperoncino 36**

*Slow cooked organic chicken marinated in lemon and rosemary served with sweet potato and chili*

**Tagliata - 400g con rucola, grana, balsamico & peperoni in agrodolce 58**

*400g of chargrilled beef tagliata to share for 2 served with rocket, shaved parmigiano, balsamic and red peppers sauce*

### PESCE | FISH

**Pesce del giorno alla griglia con carotine e cipolle al forno 36**

*Grilled catch of the day served with baked baby carrots and onions*

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## CONTORNI | SIDES

**Verdure di stagione al forno 12**

*Selection of potatoes, onions, carrots and pumpkin roasted with herbs and Extra Virgin Olive Oil*

**Patate al forno e aioli 13**

*Baked organic potatoes with herbs served with housemade aioli*

**Fagiolini e patate al aglio e peperoncino 14**

*Soutè green beans and potatoes with chili and garlic*

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## INSALATE | SALADS

### **Insalata arcobaleno 14**

*Mixed leaves salad with Extra virgin olive oil and balsamic reduction*

### **Insalata di spinaci, rapa, rapanelli e caprino 16**

*Slowly baked beetroot with goat cheese, raddish and baby spinach leaves*

### **Insalata Caprese - Mozzarella di buffala, pomodori e basilico 18**

*Buffalo mozzarella caprese with roma tomatoes and fresh leaves*

### **Waggyu Bresaola con rucola, parmigiano e riduzione di balsamico 28**

*Thinly sliced waggyu dry aged bresaola served with shaved Parmigiano and housemade balsamic glaze*