

basta

NOT TOO LITTLE, NOT TOO MUCH

ANTIPASTI *to start*

CRESCENTINE E AFFETTATI (to share) 18
platter of chef's selection of cured meats and cheese with house made grissini (GF, DF)

MOZZARELLA IN CARROZZA (2 pcs) 10
fried golden crusted southern italian sandwich of fior di latte & smoked ham

OLIVE MARINATE E VERDURE GRIGLIATE 12
warm mount zero mixed olives with grilled eggplant, zucchini & caspicum DF, Veg (GF)

CROSTINI DI FUNGHI E PATE' 14
chicken liver pate, mushroom, onion jam & crostini (GF)

CARPACCIO DI POLPO 16
octopus, black olives, orange & fresh basil DF,

ARANCINI (3pcs) 8.5
tomato, scamorza & sage Veg

PARMIGIANA DI MELANZANE 14
eggplant parmigiana GF, Veg

POLPETTE 12
Braised beef & pork meatballs with potato

PASTE AL MATTARELLO

TAGLIATELLE AL RAGU' 24
Our chef's special beef ragu NF (GF)

TORTELLONI RICOTTA E PROSCIUTTO 26
ricotta filled tortelloni with crispy prosciutto

SCIALATELLI ALLE VONGOLE 26
Clams, fennel & pachino tomato

PASTE TRADIZIONALI

RIGATONI ALLA NORMA 23
eggplant, tomato sauce and ricotta salata Veg (GF,DF)

SQUID INK GNOCCHI 29
mussels, prawn, squid & smoked tomato sugo DF, GF

ORECCHIETTE AI BROCCOLI 23
broccoli, chilli, anchovie, garlic (add italian sausage +4) DF, Veg (GF)

RISOTTO ZUCCA E GORGONZOLA 23
pumpkin and blue cheese risotto GF, Veg

(GF) = Gluten free pasta available +5

SECONDI

PORCHETTA 28
Free range rolled roasted pork with mixed roasted vegetables GF, DF

TAGLIATA DI MANZO 29
Gippsland grass fed flank steak with grilled vegetables GF,DF

MARKET FISH MP
Ask your waiter for todays market fish

CONTORNI *on the side*

BRUCIATINI 9
salad of radicchio, crunchy pancetta, croutons & balsamic vinegar

INSALATA FORMAGGIO E PERE 9
salad rocket, shaved parmesan & pear Veg

POLENTA CHIPS 8
with gorgonzola, taleggio & cream dip Veg

DF = DAIRY FREE

GF= GLUTEN FREE

(GF)= CAN BE MADE GLUTEN FREE

Veg= VEGETARIAN