

# DINNER

## SAMPLE WINTER MENU

### ANTIPASTI

- Breads, olive oil - \$6.
- Marinated olives - \$10.
- Bruschetta, white bean puree, thyme, parmesan - \$14.
- Braised baby octopus, mixed beans, spring onion - \$15.
- Beef carpaccio, aioli, rocket, capers, parmesan - \$16.

### PIZZA

- Salami, capsicum, red onion, anchovy, chilli - \$26.
- Bacon, mushroom, spinach, truffle oil, gorgonzola - \$26.
- Tomato, buffalo mozzarella, basil - \$26.

### PASTA

- Spaghetti, chilli, garlic, lemon, parsley - \$28.
- Fusilli seafood bake, mussels, clams, prawns, béchamel sauce - \$28.
- Fettucine, lamb, pinenuts, spinach, tomato - \$28.
- Risotto, chicken, porcini mushroom, truffle oil, pecorino - \$28.

### MAINS

- Beef shortribs, bacon, wet polenta, cavolo nero - \$33.
- Parma ham wrapped monkfish, gnocchi, spinach, tomato - \$34.
- Crumbed veal, tuna mayonaise, rocket, poached egg, capers - \$34.

### SIDES

- Mesclun salad, lemon, olive oil - \$9.
- Woodfired potatoes, garlic, oregano - \$10.
- Butternut squash, cinnamon, sunflower seeds - \$10.

### DESSERTS

- Affogato al cafe - \$8.
- Chocolate cake, homemade vanilla ice cream - \$12.
- Poached pear, mulled wine, mascarpone - \$12.
- Tiramisu - \$12.

### ITALIAN CHEESES

- Pecorino: aged, sharp, hard textured cheese made from sheep's milk - \$14.
- Tallegio: soft cow's milk cheese with a crisp, washed rind - \$14.
- Gorgonzola: rich, blue-veined cow's milk cheese - \$14.



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