

Lunch

TWO COURSE MENU



LUNCH SPECIAL { \$ 40 }

Appetizers A CHOICE OF

Tartare di salmone Raw salmon, avocado, soy sauce, passion fruit and sesame — RW

Suppli Three crispy rice and tomato balls with a mozzarella hearth, basil mayo (*add one for \$6*) — VGT

Fritto misto Crispy shrimp and calamari served with horseradish mayonnaise — DF

Insalata di zucca Roasted pumpkin, salad, pomogranate seeds — VGT GF



Main A CHOICE OF PASTA / MAIN / PIZZA

Lasagna Classic lasagna with ragù, tomato sauce, mozzarella and parmigiano bechamel

Spaghettoni cacio, pepe Homemade fresh pasta with cacio e pepe sauce — VGT

Tagliatelle alla Bolognese Homemade fresh pasta with classic bolognese ragù

Salmone Roasted salmon with creme fraiche, beetroot, arugula and walnuts

Chicken Milanese Crispy breaded chicken milanese with tzatziki and cabbage

Margherita Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Ortolana Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

ADD Tiramisù + \$5 / Tuttifrutti + \$5

ADD Juice \$6 / House wine glass \$10

Menus are per person and cannot be shared

Dinner

THREE COURSE MENU



BROADWAY MENU { \$ 60 }

Appetizers A CHOICE OF

Tartare di salmone Raw salmon, avocado, soy sauce, passion fruit and sesame — RW

Suppli Three crispy rice and tomato balls with a mozzarella hearth, basil mayo (*add one for \$6*) — VGT

Fritto misto Crispy shrimp and calamari served with horseradish mayonnaise — DF

Insalata di zucca Roasted pumpkin, salad, pomogranate seeds — VGT GF

Main A CHOICE OF PASTA / MAIN / PIZZA

Spaghettoni cacio, pepe Homemade fresh pasta with cacio e pepe sauce — VGT

Tagliatelle alla Bolognese Homemade fresh pasta with classic bolognese ragù

Salmone Roasted salmon with creme fraiche, beetroot, arugula and walnuts

Chicken Milanese Crispy breaded chicken milanese with tzatziki and cabbage

Lasagna Classic lasagna with ragù, tomato sauce, mozzarella and parmigiano bechamel

Margherita Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Ortolana Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

Dessert A CHOICE OF

Tiramisù Classic tiramisù with organic coffee, savoiardi and mascarpone — VGT

Gelato Classic Pistachio, chocolate, vanilla

Gelato Tropical Mango, passion fruit

ADD House wine glass \$10 + 20% off wine list

Menus are per person and cannot be shared