A close-up of a plant

Description automatically generated with medium confidence

**Small**

house made focaccia with olive oil & balsamic • 4.5

Sicilian green olives • 8

eggplant & provolone polpette, aioli, sugo (gf) • 18

salsa di fagioli bianchi (white bean dip), pickles, sourdough (vgn) • 17

Spanish anchovies on sourdough toast with whipped

lemon confit garlic ricotta \* • 15

Burrata with olive XO & focaccia • 23

Villa Culatello Proscuito di Parma 18mth & parmesan • 25

**Large**

Insalata della casa • 24

Gnocchi with pumpkin, parmesan, burnt butter, sage & pine nuts \* • 25

Puttanesca - tagliatelle, tomato, capers, olives, chilli & anchovies c• 25

Tagliatelle -pork & fennel sausage, garlic, white wine, chili, cime di rapa \*• 25

**$30 LUNCH DEAL – A CHOICE OF EITHER PASTA & A GLASS OF HOUSE VINO**

**Sides**

twice cooked chats, rosemary, garlic aioli (vo) • 12

Victorian leaf salad, muscatel dressing • 15

\* Gluten free option, (vo) vegan option

\*\*GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen.