



EST. 2012

MENU \$55

FOCACCIA AL ROSMARINO

Rosemary, sea salt flat bread

CARCIOFI ALLA ROMANA

Oven baked marinated artichokes

PROSCIUTTO DI PARMA

24 months aged prosciutto di Parma

CALAMARI FRITTI

Fried calamari, balsamic mayonnaise

MARGHERITA

Tomato, fior di latte, basil

SOPPRESSA E PROVOLA AFFUMICATA

Tomato, hot salami, smoked provolone cheese

RIGATONI AL RAGU

Slow braised lamb ragu, parmesan cheese

INSALATA VERDE

Baby cos lettuce, toasted almonds, buttermilk dressing

TIRAMISU

ADD WINE PAIRING \$30

NV Villa Sandi Prosecco / Veneto

2022 Mezzacorona Pinot Grigio / Alto Adige

2022 Astrale Chianti / Tuscany

*All dietaries catered for with advanced notice.
Please note 10% service charge is applicable for groups.
All credit/debit card transactions will incur 1,67% bank fee.*