

COVID19 RECOVERY MENU

ANTIPASTO ROCCO | 28

A selection of cured meats, Parmigiano cheese, marinated olives and a Rustica white Pizza – (Italian grazing platter)

GNOCCHI IN A SEAFOOD SAUCE | 30

Home-made gnocchi served with seafood ragout. Our sauce contains local seasonal seafood such as Flathead, Mahimahi, kingfish, snapper and sea bream, mussels, and wild caught king prawns (We only use fresh Australian and New Zealand seafood)

RICOTTA & SPINACH RAVIOLI | 24

Home-made Ricotta cheese and spinach ravioli, tossed in fresh butter, sage and Parmesan. Vegetarian dish only. No Gluten free option available.

RISOTTO TARTUFO, MUSHROOMS & PARMIGIANO | 26

Traditional Milanese Risotto with mushrooms and our family owned & made black Truffle paste. Finished with butter and Parmigiano cheese. Gluten Free

LINGUINE VEGETARIANE | 20

Slow cooked seasonal vegetables with a touch of tomato sauce. Vegan option available (Please ask for no Parmigiano cheese)

VEAL RAVIOLI BOLOGNESE | 25

Italian classic: Home-made veal ravioli served with our signature Bolognese sauce (Cooked for nearly 5 hours)

BUFALA SALAD | 12

Mixed leafy greens, imported Italian buffalo mozzarella, tomatoes, grilled vegetables, Balsamic dressing and crostini (G.F. option available)

LEAFY SALAD | 8

Mixed leafy greens, tomatoes, balsamic dressing (G.F.)

ROCKET SALAD | 8

Fresh rocket, tomatoes, balsamic dressing and parmesan (G.F.)