

# ANTIPASTO

## **RICOTTA & FOCACCIA** *(gfo, vt)*

fresh ricotta served with garlic & rosemary focaccia 20

## **OLIVES** *(gf, vegan)*

wood-fire oven baked 12

## **INSALATA POMODORO** *(gf, vegan)*

tomato medley salad 14

## **CALAMARI FRITTI** *(gf, df)*

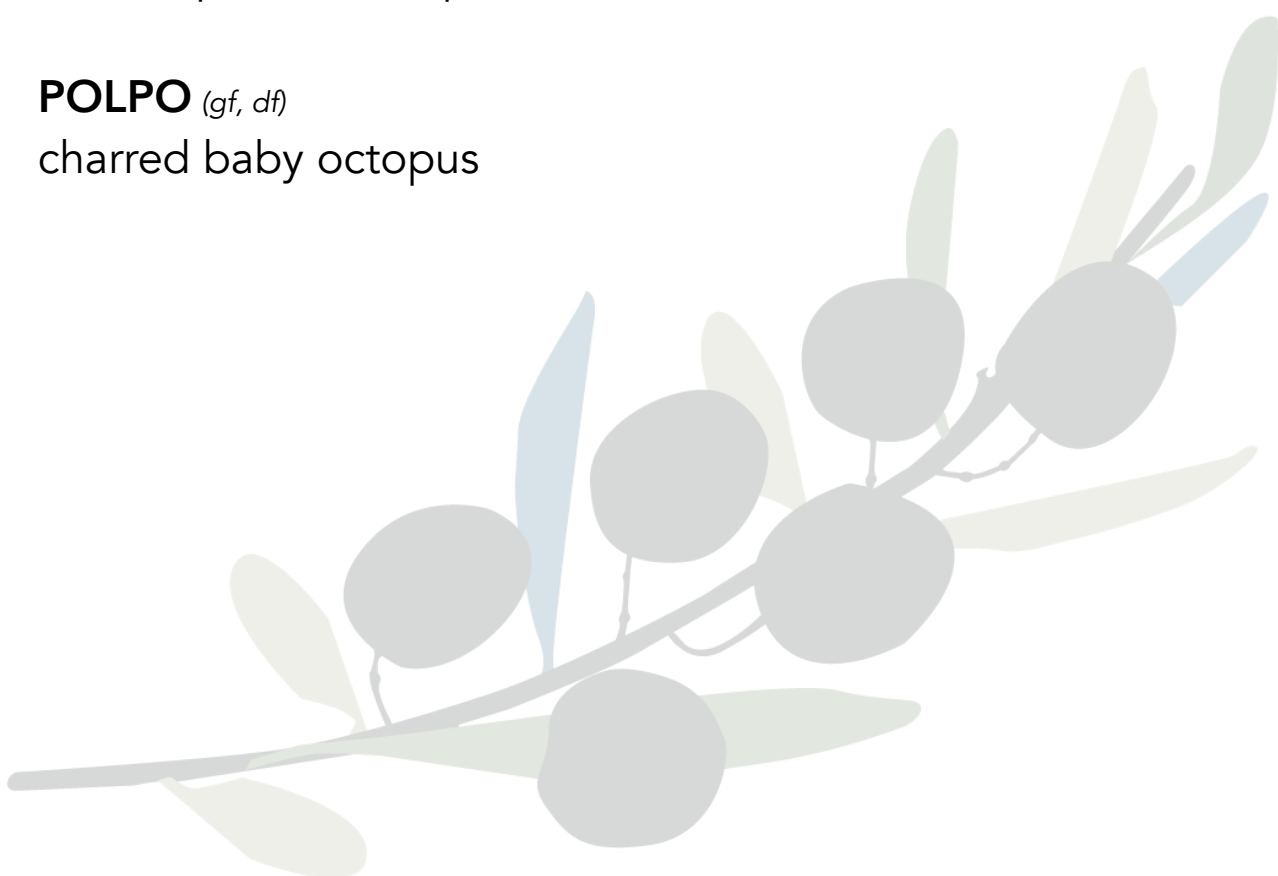
paprika dusted calamari served with aioli 16

## **SALCICCIA** *(gf, df)*

baked spicy Sicilian pork sausage 19

## **POLPO** *(gf, df)*

charred baby octopus 19



# PASTA

*Our pasta is lovingly handmade on premise with Italian flour, water, free-range eggs & salt.*

*Substitute Angelo's homemade gluten free pasta 4*

## **RISOTTO** *(gf)*

Porcini purée, buttered mushrooms, truffle oil 29

## **LASAGNE**

Oven baked pasta, béchamel, bolognese & Grana 29

## **GNOCCHI PESTO** *(vt)*

House-made pesto, cream, Grana & handmade gnocchi 33

## **GNOCCHI BOLOGNESE** *(df)*

Beef & pork ragu, napoli sauce & handmade gnocchi 33

## **PAPPARDELLE BOSCAIOLA** *(gfo)*

Cream, Grana, mushrooms and bacon served with spaghetti 33

## **POLPETTE ALLA SICILIANA**

Polpette with braised pork & beef meatballs, 35  
napoletana sauce, basil & garlic with pappardelle

## **MARINARA** *(gfo, df)*

Mussels, fish, scallops, prawns & calamari in a marinara sauce 45  
with spaghetti

# PIZZA

Our pizza is naturally risen for 48 hours made from stone-ground unbleached flour, EVOO, sea salt & filtered water. Handmade and cooked Neapolitan style in our wood-fired brick pizza oven.

Substitute Angelo's homemade gluten free pizza base 4

Substitute vegan cheese or coconut feta 4

No half n' half pizzas

## MARGHERITA (vt)

San Marzano tomato, fior di latte, basil 23

## DIAVOLA

San Marzano tomato, fior di latte, spicy salami, basil 25

## PROSCIUTTO

San Marzano tomato, fior di latte, prosciutto, rocket 26

# CONTORNI (side dishes)

## FRIES (gf, vt)

served with aioli (vegan without aioli) 10

## GREEN LEAF (gf, vegan)

mesclun, lemon, EVOO 10

DF = Dairy Free ~ GF = Gluten Free ~ VT = Vegetarian ~ Vegan = Vegan

Takeaway containers & pizza boxes ~ 50c each

Please note that all our food is at risk of cross contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

# TO FINISH

## TIRAMISU

coffee, rum, mascarpone, savoiardi, chocolate

15

## CRÉMA BRÛLÉE (gf)

vanilla custard, stewed berries, burnt sugar

15

