

Lago

ANTIPASTI

Olive	10
Marinated in olive oil, zest (ve,gf)	
Zucca in Pastella.....	16
Pumpkin, balsamic glaze (v,gf)	
Polpette Al Sugo	18
Beef & pork meatballs, tomato sauce, grana padano (3)	
Bruschetta Al Pomodoro.....	16
Tomatoes, garlic, olive oil, salt (v,gf)	
Arancini.....	15
Ask for today's flavour	
Calamari Fritti	18
Lemon, aioli (gf, i)	
Pane Al Forno A Legna.....	14
Woodfired bread, rosemary oil, salt (ve)	
Polipetti Alla Griglia.....	20
Octopus, lemon, parsley, chilli (i)	
Buratta E Fragole	20
Strawberries, balsamic, pistachios (gf)	
Pane, Olive E Funghi Al Tartufo	18
Mushrooms, truffle, tapenade, sourdough (gf)	

SIDES

Cavoletti Di Bruxelles Arrosto.....	14
Crispy pancetta, lemon, black pepper (gf)	
Patate Arrosto.....	12
Potatoes, garlic, rosemary, flake salt (ve,gf)	
Broccoli Alla Griglia	12
Chilli, garlic, olive oil (v,gf)	
Raddichio E Mela.....	12
Walnuts, citrus dressing (v)	
Patatine Fritte.....	10
Fries house seasoning (ve,gf)	
Patatine Al Tartufo	14
Fries, truffle aioli, parmesan	

MAINS

Stinco Di Manzo Brasato "Osso Buco"	39
Saffron risotto, gremolata, jus	
San Pietro	42
NZ John dory, lemon, butter, tapenade, cherry tomatoes	
Spalla Di Angello A Lenta Cottura (for 2)	80
Lamb shoulder, rosemary, carrots	
Covolfior Arrosto	28
Cauliflower, brown butter, sage, hazelnut, pangrattato (v)	
Pollo Alla Cacciatore (for 2)	60
Tomato, olives, capers, mushrooms, polenta (gf)	
Bistecca Di Controfiletto	45
Sirloin, bone marrow, gremolata, jus	

PASTA

Lasagna Di Zucca	30
Porcini, béchamel, taleggio, parmesan, thyme, pumpkin (v)	
Pappardelle Al Ragu Di Coda.....	34
Ox tail, red wine, sugo, rosemary, parmesan	
Linguine Ai Gamberi.....	36
AUS king prawns, garlic, lemon, white wine, parsley, tomatoes	

GNOCCHI

Ragu Di Manzo	34
Beef short rib, red wine, rosemary, parmesan	
Funghi E Castagne	28
Cream, chestnuts, thyme, parmesan	

PIZZA

Margherita	26
San marzano, fior di latte, basil, olive oil (v)	
Gamberi & Zucchine	32
San marzano, fior di latte, aus prawns, zucchini, chilli, lemon	
Salsiccia & Friarielli	29
San marzano, fior di latte, italian sausage, broccoli rabe, chilli	
Funghi Porcini & Taleggio	28
Porcini mushroom, taleggio, thyme, garlic butter	
Sopressa & Hot Honey	28
San marzano, fior di latte, sopressa, chilli, honey	

Please advise us in advance of any dietary requirements.
We accept Mastercard, Visa card & American Express.
1.65% processing fee applies,
10% surcharge applies on Sundays,
15% surcharge applies on Public Holidays.

