Classic Shared Menu

SHARED ANTIPASTI

Lago Wood-Fired Focaccia garlic, rosemary, EVOO (ve)

Bruschetta Mix

Marinated Olives (ve, gf)

Buratta pesto, sopressa, prosciutto

SHARED PIZZA & PASTA

Sopressa Pizza
tomato sauce, fior di latte, hot sopressa, chilli, honey

Margherita Pizza
Tomato, fior di latte, basil (v)

Melanzane E Pomodoro Lasagne
eggplant, tomato, pasta sheets, mozzarella, Parmigiano-Reggiano,basil, garlic, olive oil (v)

Ragu Di Primaverille Con Tagliatelle
Peas, asparagus, zucchini, broad beans, tomato, olive oil, Parmigiano-Reggiano

Pancetta E Funghi
Pancetta, mushrooms, olive oil, garlic, thyme, white wine

SHARED SIDES

Pancetta E Funghi, Pancetta, mushrooms, olive oil, garlic, thyme, white wine (gf)

Patate Arrosto Potatoes, garlic, rosemary, flake salt (ve,gf)

Mixed Grilled Seasonal Veg, blanched & fried (ve,gf,df)

Rocket, Pear & Walnut, citrus dressing (v,gf,df)

$65PP

DOLCI

Honeycomb Baked Cheesecake

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 10% surcharge applies on Sundays. A 15% surcharge applies on public holidays.