
BUSINESS LUNCH MENU

One course | Secondi 25

Two course | Primi e Secondi 35

Includes a glass of house white or red wine or tap beer

PRIMI

Arancini (V)

Porcini risotto balls, served with basil napolitana sauce topped with parmesan cheese, fresh parsley, black truffle infused olive oil & pickled wild mushrooms

Calamari fritti (GF/DF)

Crispy squid, served with smokey mayo, chilli, lemon & fresh salad

SECONDI

Gnocchi al Pomodoro(V)

Hand-cut potato pasta, napolitana sauce, spinach, parmesan, parsley & roasted walnuts

Spaghetti

House made pasta, Italian pork sausage, funghi trifolati, garlic, cream & parmesan cheese

DOLCI

Crostoli di Carnevale (V) 14

Fried sweet pastry dough, dusted with icing sugar, maraschino cherry and chocolate sauce

Ricotta & Pear Tart (V/GF) 14

Served with raspberry coulis and a side of cream

Sicilian Cannoli (V) 18

Three deep-fried pastry shell filled with sweet ricotta cream, icing sugar, pistachio dust & Maraschino cherry

Tiramisu (V) 15

Ladyfingers soaked in espresso and rum, sweet mascarpone creams & cocoa powder

Affogato (V/GF) 10

Espresso, vanilla bean gelato

Add your favorite liquor - Frangelico, Kahlua or Baileys 7

*(V) Vegetarian, (GF) Gluten-free, (DF) Dairy Free, (N) Nuts, (VE) Vegan
(VEO) Vegan option, (GFO) Gluten free option*

We are a **Cashless Venue, apologies for any inconvenience*