



SAMPLE MENU OCTOBER 2021

SNACKS

Olives | Pretzel | 3.5

Courgette Friti | 4

Crispy fried spunta potatoes, roasted garlic, rosemary, saffron aioli | 5.5

House baked bruschetta, datterini tomatoes, burrata, basil | 5

Fennel salami with homemade pickles | 5

BEER HALL PLATTER

Marinated roasted vegetables, mixed olives, fennel salami,

bresaola, prosciutto, pecorino, burrata, focaccia, pretzel

Small | 16 Large | 28

PIZZA SLICES

Margherita – San Marzano tomato, fiori di latte mozzarella and basil | 7

Nduja – Spicy Calabrain sausage with San Marzano tomato, fiori di latte mozzarella, salami, oregano and rocket | 8

Burrata – San Marzano tomato with burrata, cherry tomato and basil | 8

Vegan – Slow cooked sweet onions and red peppers, cherry tomatoes, olives, capers, grilled zucchini and basil | 7

Prosciutto di Parma – San Marzano tomato, fiori di latte mozzarella, oregano, rocket, slices of Prosciutto di Parma with Parmesan shavings | 8

PLATES

Burrata with walnuts, figs & rocket | 9

Quinoa salad with grilled vegetables, agave and thyme | 7.5

Mixed Italian leaves, basil, mint, cucumber and datterini tomatoes with fresh goat's cheese and aged balsamic vinegar | 8.5

Panzanella salad - sourdough bread, heritage tomatoes, capers, anchovy, grilled yellow peppers, basil and cucumber | 8

Twice baked Fontina soufflé with spinach cream, Parmesan | 10

Sliced, grilled Hereford beef sirloin with fresh borlotti beans, slow roasted datterini tomatoes and salsa verde | 25

PASTA

Homemade cappelletti filled with slow cooked duck, porcini mushroom, parmigiano | 13

Ravioli with sweet delicata squash, ricotta, butter, sage, parmigiano | 13

Risotto with portobello mushrooms, white wine, parmigiano | 13

Fresh pappardelle with ragu of slow cooked beef in red wine and San Marzano tomatoes | 15

Pappardelle with cavolo nero, olive oil, parmesan | 11

DESSERT

Tiramisu | 6

Amalfi lemon tart with crème fraiche | 6

Mango / Strawberry Sorbet - | 3 per scoop