

sonoma bread	\$5
woodfired house bread	\$9
olives	\$8

antipasti

pane fresca & mortadella	\$16
white anchovies	\$12
whipped ricotta	\$10
burrata	\$14
prosciutto san daniele	\$16
+ melon	\$5
lp's mortadella	\$14
pork salami	\$13

small plates

caprese salad, burrata	\$26
salt & pepper calamari	\$22
marinated zucchini, almond	\$14
kingfish crudo	\$24
octopus, chilli, white bean, watercress	\$25

zia romilda's garage pizza

by the slice or by the slab

four cheese	\$14 / \$36
margherita	\$12 / \$31
pino's pepperoni	\$14 / \$36
eggplant, pecorino	\$13 / \$34
prosciutto, rocket	\$14 / \$36

pasta

rigatoni cherry tomato, ricotta	\$24
fresca	
malloreddus ossobuco ragu	\$28
bucatini all'amatriciana	\$27
spaghetti alle vongole, chilli	\$27
fregola, prawns, clams, calamari	\$28

woodfire

market fish, lemon, sorrel	\$33
king prawns, caper butter	\$32
chicken, lemon pepper	\$30
scottadito: lamb loin chops	\$33
wagyu minute steak, salmoriglio	\$32
bistecca alla fiorentina:	
1kg riverina t-bone	\$110
chicken parmigiana	\$25

insalate & verdure

rocket & parmesan salad	\$12
fennel, cucumber, grapefruit	\$14
leaf salad, terzini dressing	\$10
fries	\$10
broccolini, chilli, garlic	\$14
tomato, pickled onion, oregano	\$15

la panarda \$65 per person

an abruzzese feast of epic proportions
for whole table only, groups of 4 or more

antipasti

sonoma bread
marinated zucchini, almond
salt and pepper calamari
caprese salad, burrata

secondi

fregola pasta, clams, calamari, prawns
zia romilda's garage pizzas

leaf salad, terzini dressing
fries

dolci

ricotta cannoli

dessert

tiramisu	\$14
banoffee pie	\$15
ricotta cannoli	\$6
affogato, mr black's coffee liquor	\$14

gelato scoop	\$5
vanilla, chocolate, pistachio	

sorbet scoop	\$5
lemon, blood orange, mango	

bambini

long or short pasta with:	
butter sauce	\$11
tomato sauce	\$12
bolognese	\$15

chicken cotoletta with fries	\$15
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CicciaBella