

CUCINA

PEARS
HONEY, GORGONZOLA ON TOAST

\$12

MARINATED WHITINGS
LEMON ZEST, BUTTER ON TOAST

\$15

BURRATA
TRUFFLE INJECTED

\$31

PORCINI MUSHROOMS
BAKED TOMINO, SALSA VERDE

\$24

MEATBALLS
TOMATO SAUCE, PARMIGIANO
CREAM

\$21

OCTOPUS
POTATOES, OLIVES, SUN-DRIED
TOMATOES, MAYO

\$25

**FETTUCCINE KING
PRAWNS**
FENNEL, PISTACHIO

\$33

PAPPARDELLE
PORK LEG AND JOWL RAGU

\$29

CHESNUT GNOCCHI
WITH PUMPKIN, SAGE,
CACIORICOTTA

\$31

BEEF TENDERLOIN
GORGONZOLA SAUCE

\$40

SWORDFISH
POMEGRANATE, BEURRE BLANC

\$35

WHOLE LAMB SHANK
WHITE POLENTA, PARSLEY OIL

\$40

ROASTED POTATOES

\$12

**LETTUCE AND RADICCHIO
SALAD**

\$11

TAGLIERI

CHEESE PLATTER \$31

CHARCUTERIE BOARD \$33

MARINATED VEGETABLES
SELECTION \$25

MIXED PLATTER \$39

PIZZERIA

BLACK GARLIC FOCACCIA \$12

LA MAMMA \$24
TOMATO, STRACCIATELLA

JAZZ \$30
QUATTRO FORMAGGI,
MUSHROOMS TRUFFLE SAUCE

CAMILLA \$27
ZUCCHINI, GOAT CHEESE, CHILI

FILIPPO \$23
CAPERS, OLIVES, CAPSICUM,
GARLIC, OREGANO

CHLOE \$27
PUMPKIN, CARAMELISED ONIONS,
MACADAMIA

AMELIE \$30
CAPOCOLLO, BURRATA, TOMATO

BEATRICE \$27
EGGPLANT, TOMATOES, BASIL,
RICOTTA

MAURO \$28
SMOKED HAM, ZUCCHINI, BLUE
CHEESE

JUSTINE \$30
KING PRAWNS, CHILI,
STRACCIATELLA, PEPPERS

LORENZO \$27
SALAMI, GORGONZOLA, HONEY

SAISHA \$28
OCTOPUS, CHERRY TOMATOES,
MOZZARELLA

LASAGNA CALZONE \$30
PORK RAGU, BECHAMEL,
MOZZARELLA

DINO \$28
PINEAPPLE, COPPA, CHERRY
TOMATOES

ROSA \$29
MORTADELLA, PISTACHIO,
STRACCIATELLA

SOMETHING LIGHT

TWO FREE RANGE EGGS WITH BUTTER

\$14

POACHED/SCRAMBLED/FRIED

with bread of your choice:

- sourdough toast
- focaccia slices \$2
- gluten free toast \$3

BACON & EGG ROLL

\$14

ADDITION

add avocado \$5

EGGS AL SUGO

\$24

TWO EGGS POACHED IN PORK &
BEEF TOMATO RAGU SOURDOUGH
TOAST

add cheese \$4

FRITTATA

\$22

MUSHROOMS, TUSCAN CABBAGE,
MOZZARELLA

RICE BOWL

\$23

FRIED EGG, BROCCOLI, ZUCCHINI,
CAPSICUM, FERMENTED CHILI
add chicken \$7

AVOCADO ON FOCACCIA

\$21

PICKLED RADISHES GOAT CHEESE,
HERBS

add poached egg \$4

MEATBALLS

\$23

& SCRAMBLED EGG, CHEESE SAUCE
CARAMELISED ONIONS
add sourdough bread \$3

WINTER TOAST

\$26

PORCINI, WILD MUSHROOMS,
TOMINO CHEESE, GREENS ON
SOURDOUGH
add egg \$4

SOMETHING SWEET

GRANOLA BOWL
HOUSE MADE GRANOLA,
PANNACOTTA, FRESH FRUITS,
COCONUT YOGURT

\$23

TIRAMISU
LADYFINGER BISCUITS DIPPED IN
ESPRESSO WITH MASCARPONE

\$15

SIDES

AVOCADO

\$5

EXTRA EGG

\$4

SALAMI

\$7

MUSHROOMS

\$5

GOAT CHEESE

\$6

TOMATOES

\$5

ZUCCHINI

\$4

COS LETTUCE

\$5

MEATBALLS

\$10

SOURDOUGH TOAST

\$3

BACON

\$6

CHICKEN

\$9

SOMETHING MORE

VEGETARIAN SANDWICH \$16

HOMEMADE CIABATTA BREAD,
SEASONAL VEGETABLES, MAYO,
MOZZARELLA

SALAMI SANDWICH \$18

HOMEMADE CIABATTA BREAD,
TOMATO, JALAPENO, SALSA VERDE

LAMB SANDWICH \$23

HOMEMADE CIABATTA BREAD,
TOMATO, JALAPENO, SALSA VERDE

MORTADELLA & BRIE \$17

HOMEMADE CIABATTA BREAD, COS
LETTUCE, MUSTARD

SWORDFISH BURGER \$26

AMERICAN CHEESE, LETTUCE,
TOMATO, RED ONIONS, TARTARE
SAUCE

BEEF BURGER \$21

CHEESE, BACON, COS LETTUCE,
PICKLES, MAYO, BBQ SAUCE

CESARE SALAD \$26

COS, RADICCHIO, CHICKEN,
PARMIGIANO, PANCETTA
add sourdough bread \$3

TRUFFLE INJECTED \$28

BURRATA
ROASTED PUMPKIN, DRY OLIVES
add sourdough bread \$3

MAC N CHEESE \$26

TAGLIATELLE, PECORINO CREAM,
MUSHROOMS

PRAWNS PASTA \$28

TAGLIOLINI, GARLIC, CHILI,
GINGER, LEMON

PASTA RAGU \$27

PAPPARDELLE, PORK & BEEF RAGU,
PARMIGIANO

PIZZAS

BREAKFAST PIZZA \$26

TOMATO SAUCE, MOZZARELLA,
EGG, BACON, MUSHROOMS

OTTIMA \$28

PORK SAUSAGE, MARINATED
EGGPLANTS, PARMIGIANO

LA MAMMA \$24

TOMATO, MOZZARELLA,
STRACCIATELLA

CAMILLA \$27

ZUCCHINI, GOAT CHEESE, HERBS,
CHILI

RED

MAZZOLINO | \$15 | \$75
TERRAZZE | LOMBARDY
2021 PINOT NOIR

ALESSANDRO ETNA \$120
ROSSO SICILY
2019 NERELLO MASCALESE

ANDREA OBERTO BAROLO \$210
LA MORRA
2017 NEBBIOLO

PIANTAMURA | GIOIA \$15 | \$75
DEL COLLE | PUGLIA
2022 PRIMITIVO

LUNARIA | COSTE DI \$100
MORO ABRUZZO
2018 MONTEPULCIANO

SADIVINO SAN JOVES | \$18 | \$90
EMILIAROMAGNA
2019 SANGIOVESE

MADONNA DELLE GRAZIE \$130
BAUCCIO BASILICATA
2016 AGLIANICO

BEERS

PERONI LAGER \$9

WILLIE THE BOATMAN XPA \$12

FILS DE POMME CIDER \$13

WILLIE THE BOATMAN IPA \$12

WILLIE THE BOATMAN \$11
LAGER

CARLTON ZERO \$10

COCKTAILS

VETZ SPRITZ	\$13	OAK BARREL AGED NEGRONI	\$22	CUCUMBER GIN, FRESH APPLE JUICE	\$22
APEROL SPRITZ	\$16	CAMOMILE GIN, ELDERFLOWER, LEMON	\$22	VODKA, KAHLUA, ESPRESSO, ICE CREAM	\$21
CAMPARI SPRITZ	\$18	TEQUILA, VETZ, GRAPEFRUIT SODA	\$21		

SPARKLING

CASA GHELLAR
VALDOBBIADENE
2021 PROSECCO (GLERA)

\$14 | \$70

MIRABELLA BLANC DE
BLANC FRANCIACORTA 2019
CHARDONNAY, PINOT BLANC

\$110

ROSE & ORANGE

ROCENO ROSATO
SICILY
2021 NERELLO MASCALESE

\$14 | \$70

CARUSO E MININI FRAPPO
SICILY
2022 FRAPPATO

\$80

WHITE

TERRE DEI BRUTH
VENETO
2022 PINOT GRIGIO

\$14 | \$70

TAVIGNANO COSTE
VERDE MARCHE
2020 VERDICCHIO

\$16 | \$80

NOSIOLA GINO PEDROTTI
PIEMONTE
2021 NOSIOLA

\$90

CASA D'AMBRA ISCHIA
BIANCO
2022 BIANCOLELLA E FORASTERA

\$15 | \$75

MAZZOLINO BLANC
OLTREPO PAVESE
2020 CHARDONNAY

\$120

GIROLAMO RUSSO ETNA
BIANCO SICILY 2021
CARRICANTE, CATARATTO

\$130

drinks

coffee

Espresso	4
Milk coffee	4.5
Matcha latte	6
Turmeric latte	7
Chai latte	5.5
Hot chocolate	5.5
Iced long black	5.5
Iced latte	6.5
Ice Cream Coffee	7.5
Iced matcha	7
Single Origin Cold Brew	6

+0.50 Alternative milk
+0.50 Large / extra shot
+0.70 Decaf

tea

Peppermint	5
Jasmine tea	5
English breakfast	5
Green tea	5
Earl grey	5
Chamomille	5
Lemongrass ginger	5

wines

Fils de Pomme Cider	13
Prosecco - Casa Gheller	14
Montepulciano - Lunaria	10
Soave- Casalforte	10
Rosato - Sella & Mosca	14

soft drinks

Orange & turmeric juice	6
Green apple juice	6
Mixed juice	6
San pellegrino	6
Homemade iced tea	6
Lemon soda	6
Blood orange soda	6
Cranberry soda	6
Ginger beer	6
Yuzu soda	6

beers

Willie the Boatman - lager/XPA/IPA	9
Peroni	9
Carlton Zero - non alcoholic	8

cocktails

Alba - Prosecco, orange, negroni	15
Affogato Martini - Gelato, coffee liqueur, vodka	20
Bloody Mario - Tomato, vodka, spices	16

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