
— HOT ITALIAN SANDWICHES —

Our Artisan Sandwiches
Are Toasted From Our Brick Oven,
Giving Them A Distinctive Charred Flavour

CHICKEN CACCIATORE DIP \$17

Chicken, Peppers, Olives, Cacciatore Jus

BEEF & PICKLES \$19

Roast Beef, Cheddar, Sauerkraut, Pickles

EGGPLANT PARM (v) \$15

Roasted Eggplant, Buffalo Mozzarella, Tomato Sugo, Basil

LA PORCHETTA \$19

Roast Pork, Crackling, Smoked Mozzarella, Skordalia, Herbs

MUSHROOM MELT (v) \$17

Mushroom, Broccolini, Rapini Puree, Roasted Garlic + Parmigiano Sauce

MEATBALL SUB \$18

Veal + Pork Meatballs, Buffalo Mozzarella, Tomato Sugo, Basil Pesto

— BAKED PASTA —

BAKED SPICY RIGATONI VODKA (V) \$32

Tomato, Onion, Calabrian Chilli

BABY RICOTTA + SALAMI CANNELLONI \$32

Veal + Pork Polpette, Sugo, Parmigiano Fondue, Basil

— SALADS —

POLPETTE AL SUGO \$29

Pork + Veal Meatballs, Tuscan Garlic + Rosemary Potatoes,
Pistachio Pesto Green Beans, Goddess Cos Salad

BBQ CHICKEN SKEWER \$28

Ancient Grain, Kale + Almond Salad,
Chargrilled Peppers with Roast Tomato Skordalia, Roast Pumpkin Wedge

ROAST PORK \$29

Tuscan Garlic + Rosemary Potatoes, Red Peppers,
Chargrilled Broccolini + Pistachio Skordalia

CURED APEROL SALMON \$31

1/2 Avocado, Pistachio Pesto Green Beans, Goddess Cos Salad

PROSCIUTTO DI PARMA \$31

Baked 'That's Amore' Ricotta, Pickled Vegetables,
Pistachio Pesto Green Beans

BAKED MUSHROOM \$26 (V)

With Pangrattato + Parmigiano, Ancient Grain, Kale + Almond Salad,
Roast Pumpkin Wedge, Goddess Cos Salad

ROAST EGGPLANT \$26 (VG)

With Cashew Cheese, Kale + Almond Salad,
Chargrilled Broccolini, Roast Pumpkin Wedge

- BREAD -

Two Slices House Bread, undressed \$4
Two Slices House Bread dressed with Tomato, Olive + Rosemary \$8

- EXTRAS -

Chicken Skewer \$9.5ea
Roast Porchetta \$9.5ea
Aperol Cured Salmon \$9.5ea

1/2 Avocado \$7ea
Salads \$7ea
Vegetables \$7ea
