

## **PRIMI / ENTRÉE**

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<b>Arancini</b>	15
Filled with mushroom, thyme and gorgonzola cheese, served with napoletana sauce and fresh basil	
<b>Antipasto Misto (for 2)</b>	27
Chef's selections of cured meat, cheese, roasted vegetables, served with crostini	
<b>Wagyu Bresaola</b>	18
Air-dried salted beef with rocket, shaved parmesan and vincotto	
<b>Carpaccio de Pesce</b>	18
Local octopus thinly sliced served with zucchini relish, lemon juice and extra virgin olive oil	
<b>Calamari Fritti</b>	19/26
South Australian squid in a salt and pepper coating served with a rocket, pear and parmesan salad	
<b>Cozze</b>	20
Local SA black mussels cooked with fresh tomato, capers and pancetta served with grilled bread	
<b>Salsiccie Peperonata</b>	16
Char grilled Italian sausage served on a bed of caramelised onion and capsicum	
<b>PASTA</b>	
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<b>Gluten free available</b>	+4
<b><u>Pasta Fresca</u></b>	
<b>Gnocchi alla Sorrentina</b>	26
Gnocchi with parsley, basil, napoletana sauce and a touch of chilli topped with pecorino and buffalo mozzarella, finished under the grill	
<b>Gnocchi alla Anatra</b>	27
Gnocchi with porcini mushroom and duck ragú	
<b>Cavatelli con Salsiccia e Broccoli di Rabe</b>	27
Hand rolled pasta with wild broccoli, chilli and house made sausage	
<b>Cavatelli con Capretto</b>	26
Hand rolled pasta with slow cooked goat ragu and broad beans	
<b>Linguine al Granchio</b>	29
Linguine with blue swimmer crab, tomato, parsley and fresh chilli	
<b>Linguini Vongole</b>	27
SA local pipis cooked with fresh tomato, pancetta in a bianco sauce	
<b><u>Pasta di semolina</u></b>	
<b>Maccheroni al Ragú</b>	26
Tube pasta with black angus slow cooked beef ragú	
<b>Spaghetti allo Scoglio</b>	32
Spaghetti with mussels, prawns, crab meat, squid, pipis, tomato medley and parsley in bianco	
<b>Penne alla Genovese</b>	25
Chicken pieces in a traditional Genovese basil pesto with medley tomatoes, rocket and a dash of cream	
<b>Risotto ai Porcini e Tartufi</b>	28
Carnaroli rice with a mixture of fresh Italian porcini mushrooms, local field mushrooms and creamed truffle	

## **PRIMI & PASTA**