

LET'S HAVE BREAKFAST

LEMON RICOTTA & HONEY BUCKWHEAT PANCAKES -120

Roasted strawberries with vanilla mascarpone and flambéed with Disaronno almond liqueur

BREAKFAST BRUSCHETTA -140

Bocconcinni, coppa, fresh tomato, sweet basil and sticky balsamic

TRUFFLED ASPARAGUS FRITTATA -120

White truffle buttered asparagus with matured asiago cheese, wild rocket and herbed cream cheese

NAPOLITANA BAKED EGGS -135

Napolitana sauce with farm eggs, woodfired aubergine, spinach, mushroom, Parmigiano Reggiano and garlic crostini

CIABATTA FRENCH TOAST -130

Seared streaky bacon with honeyed berries, mascarpone cheese and cinnamon sugar

TUSCAN STYLE FARM BREAKFAST -150

Poached farm eggs with Italian sausage meatballs, salsa cruda and olive focaccia

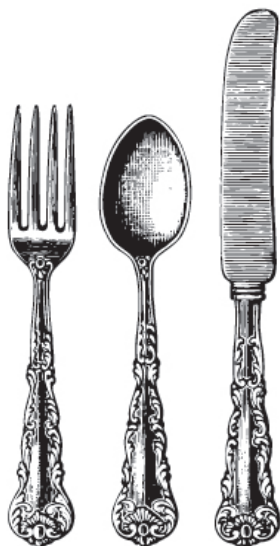
VENETIAN BREAKFAST BAGEL -120

Grilled streaky bacon, fried farm egg, roasted tomato relish, wild rocket and sliced avocado with salsa verde

BREAKFAST PIZZA -150

Fior di latte mozzarella cheese, pancetta, roasted tomatoes, poached egg, black mushroom, avocado and wild rocket

PLEASE HAVE A LOOK IN OUR DELI FOR
OUR FRESHLY BAKED PIES, SANDWICHES OF
THE DAY, FARM FRESH SALADS, BAKED
GOODS & SWEET TREATS
FROM OUR KITCHEN



LET'S HAVE LUNCH

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| MELANZANE SALAD | - 120 |
| Marinated eggplant, zucchini and ricotta salad with roasted tomato vinaigrette, chickpeas and Italian herbs | |
| BURRATA SALAD | -150 |
| Soft centered fresh milk cheese with tomato salad, sweet basil, olive oil and olive focaccia | |
| GARLIC TOASTED BRUSCHETTA | -130 |
| Bocconcini, coppa ham, fresh tomato, sweet basil and sticky balsamic | |
| ASPARAGUS RISOTTO | -145 |
| Lightly truffled asparagus, poached farm egg and wild rocket salad | |
| WILD MUSHROOM PAPPARDELLE PASTA | -140 |
| Creamy wild mushroom sautee, chives, roasted garlic, Italian parsley and shaved pecorino | |
| WOODFIRED PIZZA OF THE DAY | - 150 |
| Seasonal toppings of the day | |
| PRAWN AND PANCETTA LINGUINE | - 150 |
| Prawn meat with crispy pancetta, garlic chilli oil, Parmigiano Regiano and gremolata | |
| CHICKEN PICATTA | - 150 |
| Seared chicken breast with caper, lemon, butter sauce and marinated artichoke salad | |
| ITALIAN JOB BURGER | -160 |
| Italian herb and garlic spiced lamb patty, sundried tomato relish, smoked mozzarella, lightly pickled red onions, wild rocket basil salad & crispy fried chips | |
| 300g CHALMAR SIRLOIN STEAK TAGLIATA | - 225 |
| Salsa verde, shaved Pecorino cheese, blistered tomatoes and crispy potato wedges with chilli salt | |
| TUSCAN STYLE ROASTED PORK BELLY | - 160 |
| Sage and honey roasted pears, crispy fried polenta fingers with Pecorino and its own jus | |

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