

**A P E R A T I V O**

**MOZZARELLA DI BUFALA.....\$25**

A soft Mozzarella cheese made using 100% fresh buffalo milk, imported from Campania, Italy. We serve our Mozzarella as it's supposed to be served – a ball of Mozzarella on a plate. We will never put balsamic on a mozzarella as this is a cardinal sin, but olive oil and salt and pepper are available.

**B U R R A T A.....\$20**

A kind of mozzarella, made using stretched cow-milk mozzarella filled with stracciatella – shredded mozzarella and cream, imported from Campania, Italy, the traditional home of the mozzarella.

**T R E C H I N E.....\$24**

A kind of mozzarella made using cow milk. The mozzarella is then stretched and braided.

**TRUFFLED BURRATA.....\$19**

From the Far-North Südtirol, this tear-drop-shaped spinach pasta is cooked in a creamy butter and Grana Padano sauce.

**M I X E D O L I V E S.....\$17**

Grown, picked, and marinated in Sicily, Italy.

**PROSCIUTTO CRUDO DI PARMA.....\$17**

The king of the Prosciutto. Strict agricultural regulation ensure this prosciutto's origin, breeding, life, and it's processing and aging. Sliced fresh to order to ensure we respect its quality.

**MORTADELLA DI BOLOGNA IGT.....\$17**

A processed meat traditionally from Bologna, made by emulsifying pork and pork fat. There's no nice way of describing it, but the taste speaks for itself.

**M I X E D B O A R D.....\$17**

A mixture of cold-cuts from Italy and from local artisanal producers, served with bread.

**B R E A D.....\$17**

Garlic bread doesn't exist in Italy, and we won't pretend that it does. We have fresh Ciabatta. It's free, but provided to order to prevent wastage. We suggest that you use this bread to clear the sauce from your plate once you're finished eating.

**P A S T A C O R T A**

**1. MALLOREDDUS A SA CAMPIDANESE.....\$25**

From the Island of Sardinia. Handmade, plump, Gnocchetti Sardi in a traditional pork sausage & fennel sauce.

**2. CAVATELLI ALLE CIME DI RAPA.....\$24**

Hand-made cavatelli pasta with young broccoli greens. Topped with breadcrumbs and anchovies. Remove the anchovies for a **vegan** option.

**3. S P Ä T Z L.....\$19**

Spatzl are common to a few countries along the Alps. The particularity of the Italian Spatzl is its green colour from the addition of spinach. From the Far-North Südtirol, this tear-drop-shaped spinach pasta is cooked in a creamy butter and Grana Padano sauce.

**4. CASARECCE ALLA NORMA.....\$17**

From Sicily. Norma is made using our San Marzano tomato sauce, fried eggplant, and basil.

## PASTA LUNGA

5. **TAGLIATELLE ALLA BOLOGNESE**.....\$20  
The real Bolognese. Our Ragù alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.
6. **TAGLIATELLE IN BIANCO**.....\$19  
A creamy sauce made using just butter and Parmigiano Reggiano.
7. **PAPPARDELLE AL CERVO**.....\$25  
Traditionally originating in the mountains of Trentino, Alto-Adige. A rich sauce made from Australian venison, juniper, bay leaves, and cloves.
8. **TRENETTE AL POMODORO**.....\$18  
A rich tomato sauce made using only San Marzano IGT tomatoes from Campania
9. **TONNARELLI CARBONARA**.....\$23  
An actual carbonara. No cream, no mushrooms, no chicken, no ham, no parsley. Egg yolks, pecorino, and guanciale.

## PASTA RIPIENA

10. **TORTELLINI DI BOLOGNA**.....\$24  
They'll never leave the menu. Authentic, traditional Tortellini di Bologna. A tiny hand-folded pasta filled with marinated pork loin, Prosciutto Crudo di Parma DOP, and Mortadella di Bologna IGP. We serve these like from our childhood, cooked in a cream and parmigiano sauce.
11. **TORTELLI DI ZUCCA**.....\$22  
Traditionally from Mantova. Tortelli filled with slow-roasted pumpkin and sweet amaretti biscuits. Cooked simply in butter and sage
12. **CAPPELLACCI AI PORCINI**.....\$25  
A large filled pasta, folded by hand and filled with a mixture of local fresh mushrooms, porcini mushrooms, and truffle. Cooked and served in butter and topped with parmigiano.
13. **TORTELLONI VERDI**.....\$22  
A classic from Emilia Romagna. A large filled pasta, made using a green spinach dough. It is then sheeted and filled with fresh ricotta cheese and closed by hand.

## D O L C E

- TORTA TIPO DI BARROZI**.....\$8  
A rich flourless chocolate cake. Made using rich dark chocolate, almond oil, coffee, and a dash of rum. It's just a cake, and we serve it just as a cake.
- TIRAMISU**.....\$15  
The most traditional tiramisu you will find, as it originates from Veneto, my home. Tiramisu is serious business for us, and the components of our tiramisu are made from scratch, in-house. We assemble the dessert to order to ensure freshness.
- G I U L L I O**.....\$15  
A triple-layered chocolate tart, made using a chocolate shortcrust, salted caramel, and a chocolate Grenache.