

APERITIVO

PROSCIUTTO CRUDO DI PARMA \$10

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

PANCETTA STESA \$10

Free range Pork belly, salted & cured for 3 months. Made and cured in Australia.

MIXED BOARD \$27

A mixture of cold-cuts from Italy and from local artisanal producers.

PARMIGIANO & BALSAMIC VINEGAR \$10

Biodynamic and Organic Balsamic Vinegar di Modena IGP drizzled over 24-month Parmigiano Reggiano DOP

PASTA CORTA

PACCHERI ALLA CODA \$25

Another classic of the Roman tradition. Braised oxtail ragu, slow cooked with tomatoes.

CAVATELLI DI SALSICIA \$23

A short, egg based pasta served with a slow cooked pork Sausage and pork shoulder sauce.

PACCHERI AI TRE POMODORI \$23

This dish takes inspiration from the Michelin star chef Chicco Cerea and his famous Paccheri alla Vittorio. Pomodoro San Marzano IGT, fresh Picadilly Tomatoes and the Lucariello yellow tomato, the most simple yet complex tomatoes sauce you've ever had.

CARBONARA RIGATONI \$25

The classic Carbonara from Lazio region of Italy. Made using Pecorino Romano DOP, egg yolks, and fried Guanciale, the method used to create this dish results in a creamy sauce, without the addition of cream.

CASARECCE ALLA NORMA \$20

From Sicily, Norma is made is made using San Marzano tomato sauce, fried eggplant, and basil. Served with an egg-free casarecce pasta.

PASTA LUNGA

TAGLIATELLE ALLA BOLOGNESE \$24

The real Bolognese. Our Ragu' alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.

TAGLIATELLE IN BIANCO \$19

A creamy sauce made using just butter and Parmigiano Reggiano.

BIGOLI ALL'ANATRA \$27

A classic dish from Veneto. A slow-cooked duck sauce tossed through Bigoli pasta – a thick, dense, spaghetti.

CACIO PEPE \$19

Another classic from Lazio region, Cacio Pepe is made with the core ingredient Pecorino Romano DOP, giving it a sharp, salty edge. The cooking method, however, results in a creamy, cheesy sauce covering the traditional thick-square spaghetti-style tonarelli pasta.

PASTA RIPIENA

TORTELLINI DI BOLOGNA . \$27

A winter classic, classic tortellino Bolognese (pork loin, prosciutto crudo di Parma, Mortadella di Bologna, Parmigiano, nutmeg) cooked in a chicken broth.

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.

TORTELLONI DI PARMIGIANA \$22

Small, circular ravioli filled with a roasted eggplant filling and served in San Marzano tomato sauce.

PLIN ALL'NDUJA . \$24

A Ripiena Creation. Agnolotti del plin gets its name from the regional dialect for "pinch," which is how you made the pasta. Filled with spicy nduja, ricotta and pecorino and served in a butter sauce.

GORGONZOLA \$20

A beetroot pasta, filled with Gorgonzola DOP cheese, and served in a walnut pesto. (Those with nut allergies can enjoy this pasta with a classic butter & Parmigiano sauce).

PANSOTTI \$25

A Ligurian pasta, the filling for the pansotto is called "prebugion", and is made using a combination of wild herbs such as wild rocket, chards, cavolo nero, nettle, spinach, dandelion, and radicchio. This pasta is served in the traditional walnut pesto sauce.

DOLCE

TORTA TIPO DI BAROZZI \$8

A rich flourless chocolate cake. Made using rich dark chocolate, almond flour, 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.

