

LUNCH \ \ LABORATORIO DI PASTA

APERITIVO

1. **MOZZARELLA DI BUFALA**.....\$10
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.
2. **BURRATA**.....\$15
A kind of mozzarella, made using stretched cow-milk mozzarella filled with stracciatella.
3. **TRUFFLED BURRATA**.....\$15
4. **MIXED OLIVES**.....\$10
Grown, picked, and marinated in Sicily, Italy.
5. **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 respect its quality.
6. **PANCETTA STESA**.....\$10
Free range Pork belly salted & cured for 3 months. Made and cured in Australia
7. **MIXED BOARD**.....\$25
A mixture of cold-cuts from Italy and from local artisanal producers, served with bread.

SHORT LUNCH

8. **FETTUCCINE ALLA BOLOGNESE**.....\$17
The real Bolognese. Our Ragu' alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.
9. **FETTUCCINE IN BIANCO**.....\$14
A creamy sauce made using just butter and Parmigiano Reggiano.
10. **SPAGHETTI AL POMODORO**.....\$15
Pomodoro San Marzano IGT, fresh Picadilly Tomatoes and the Lucariello yellow tomato, the most simple yet complex tomatoes sauce you've ever had.
11. **PUTTANESCA**.....\$15
Taggiasche olives, melted anchovies, and capers cooked in a rich tomato sauce.
12. **TONNARELLI CARBONARA**.....\$20
An actual carbonara. No cream, no mushrooms, no chicken, no ham, no parsley. Egg yolks. Just pecorino, eggs, and guanciale. This dish is salty. It's supposed to be salty. We don't add any salt - it's the pecorino.
13. **TONNARELLI CACIO PEPE**.....\$17
Quintessentially Roman, Pecorino Romano DOP and black pepper. This dish is salty. It's supposed to be salty. We don't add any salt - it's the pecorino.
14. **G R I C I A**.....\$18
Cacio pepe but with fried guanciale, served with maccheroncini. This dish is salty. It's supposed to be salty. We don't add any salt, it's the pecorino.
15. **NORMA**.....\$18
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16. **CAVATELLI**.....\$18
Cacio pepe but with fried guanciale, served with maccheroncini. This dish is salty. It's supposed to be salty. We don't add any salt, it's the pecorino.