

**TAKE AWAY**

**PASTA CORTA**

1. **MALLOREDDUS A SA CAMPIDANESE** .....\$25  
Handmade, plump, Gnocchetti Sardi in a traditional pork sausage & fennel sauce
2. **ANELLINI CON PATATE** .....\$20  
A small, handmade, ring-shaped pasta cooked in a soup of creamed potato.
3. **CAVATELLI ALLE CIME DI RAPA** .....\$24  
Hand-made cavatelli pasta with young broccoli greens. Topped with breadcrumbs and anchovies.
4. **S P Ä T Z L** .....\$19  
From the Far-North Südtirol, this tear-drop-shaped spinach pasta is cooked in a creamy butter and Grana Padano sauce.
5. **CASARECCE ALLA NORMA** .....\$17  
From Sicily. Norma is made using our San Marzano tomato sauce, fried eggplant, and basil.

**PASTA LUNGA**

6. **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.
7. **TAGLIATELLE IN BIANCO** .....\$19  
A creamy sauce made using just butter and Parmigiano Reggiano.
8. **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.
9. **TRENETTE AL POMODORO** .....\$18  
A rich tomato sauce made using only San Marzano IGT tomatoes from Campania

**PASTA AL FORNO**

10. **LASAGNA ALLA BOLOGNESE** .....\$25  
The real, classic Lasagna alla Bolognese from Emilia Romagna. Made fresh, using only the highest quality and authentic ingredients.
11. **LASAGNA VEGETARIANA** .....\$20  
Another traditional recipe from Emilia Romagna, only without meat. The vegetarian lasagne is made by layering fresh pasta between fresh béchamel and spinach and ricotta.
12. **C A N N E L O N I** .....\$20  
Baked rolls of fresh pasta filled with ricotta and topped without house-made San Marzano tomato sauce.
13. **S C A R P E L L A** .....\$22  
This traditional pasta bake from Campania is like Mac'n'cheese, only it exists. Maccheroncini baked in a goats' cheese based sauce.

**PASTA RIPIENA**

14. **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.
15. **TORTELLI DI ZUCCA** .....\$22  
Traditionally from Mantova. Tortelli filled with slow-roasted pumpkin and sweet amaretti biscuits. Cooked simply in butter and sage
16. **CAPPELACCI 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.
17. **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.

**DELICATESEN**

**MOZZARELLA DI BUFALA.....\$10**

A soft Mozzarella cheese made using 100% fresh buffalo milk, imported from Campania, Italy.

**B U R R A T A.....\$15**

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

**T R E C H I N E.....\$8**

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

**TRUFFLED BURRATA.....\$18**

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.....\$40/KG**

Grown, picked, and marinated in Sicily, Italy.

**PROSCIUTTO CRUDO DI PARMA.....\$80/KG**

The king of the Prosciutto. Strict agricultural regulation ensure this prosciutto's origin, breeding, life, and it's processing and aging.

**MORTADELLA DI BOLOGNA IGT.....\$80/KG**

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.

**P E C O R I N O.....\$50/KG**

Pecorino Romano DOP. A classic, salty, hard Roman cheese made using sheeps' milk.

**G R A N A P A D A N O.....\$50/KG**

Like parmesan, only it exists. Grana Padano is a hard cheese from Northern Italy, made from cow's milk.

**G R O C E R I E S**

**EXTRA VIRGIN OLIVE OIL.....\$15**

Single origin extra virgin olive oil. Harvested and pressed in Italy. 250ml

**MOLINO GRASSI PASTA FLOUR.....\$3.5/KG**

Specially blended pasta flour imported from Italy. Repackaged from our bulk pack.

**MOLINO GRASSI PIZZA FLOUR.....\$3.5/KG**

Specially blended pizza flour imported from Italy. Repackaged from our bulk pack

**PAN DI STELLE 350G.....\$7.0**

Chocolate and hazelnut cookies made by Italian company Molino Bianco.

**A M A R E T T I 300G.....\$6.4**

Bonomi Amaretti biscuits imported from Italy. These sweet biscuits are made using apricot kernels.

**TRECCINE DI PUGLIA.....\$6.4**

Rosemary and Potato bread-sticks imported from Puglia, Italy.

**RISO VIALONE NANO.....\$8**

The Vialano Nano is one of the finest varieties of rice in Italy, and was created by crossing two varieties. It absorbs seasoning very well while remaining firm.

**SARDINE POLLISTRINE CHILLIE.....\$9.6**

Wild-caught Italian Pollastrine sardines cured in olive oil and chilly.

**SARDINE POLLISTRINE.....\$9.6**

Wild-caught Italian Pollastrine sardines cured in olive oil.

**ORTIZ SARDINES "A LA ANTIGUA".....\$10.4**

A must try. Spanish Ortiz Sardines, preserved in oil.