

STARTERS + SALADS

FOCACCIA & DIPS fresh focaccia, our signature hummus and whipped ricotta dip. 9

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 19

PROSCIUTTO WRAPPED SHRIMP cast iron seared, bagna cauda butter, pickled fennel salad. 20

AVOCADO TARTARE shallot, parsley, e.v.o, salsa rossa, tortilla chips. 19

CHEESE RISOTTO BALLS fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 19

MISTO FRITTI calamari, shrimp, halibut, lemon aioli. 19

LEBANESE TOMATO SALAD local tomatoes, cucumbers, red onion, feta, grilled pita, mint-sumac dressing. 16

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 16

MAINS

LAMB CHOPS new zealand lamb rib chops, white wine-rosemary marinade, flash grilled. greek style braised summer beans, potatoes, feta and radish tzatziki. 48

KOREAN FLAT IRON 8oz certified angus beef®, tamari marinade, grilled, carved, topped with a fried egg, kimchi fried rice. 36

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 35

ROASTED SALMON wood oven roasted, topped with a savoury dill artichoke spread and toasted bread crumbs. lemon asparagus and spinach-sundried tomato rice pilaf. 41

MOJO SIRLOIN grilled 10oz certified angus beef®, red mojo bbq sauce, beef steak tomatoes with toasted spice vinaigrette and shoestring frites. 47

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 30

BLACKENED PORK CHOP heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 40

PASTA

BUCATINI & MEATBALL guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese, topped with a 4oz artisan meatball. 30

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 34

MAFALDINE braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 32

SHRIMP LINGUINE black tiger shrimp, arugula, onions, garlic, lemon-tarragon butter, chili, toasted bread crumbs. 30

WOOD OVEN PIZZAS

GENOA san marzano tomatoes, kalamata olives, hot genoa salami, mozzarella, parmesan. 23

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 23

WISE GUY san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 23

PEPPERONI & HOT HONEY san marzano tomatoes, pancetta, mozzarella, aged gouda, smoked pepperoni. 23

SIENNA MARGHERITA san marzano tomatoes, sea salt, olive oil, basil, mozzarini, parmesan. 23

DESSERTS

CRÈME FRAMBOISE cool sweet vanilla custard, warm caramel, raspberries. 12

MINI BUTTERSCOTCH BUDINO italian pudding, caramel, sea salt, whipped cream. 6

PEANUTBUTTER CHEESECAKE chilled cheesecake, chocolate-peanut crust, milk chocolate ganache, strawberry and chocolate sauces. 12

CHOCOLATE MOUSSE bittersweet dark chocolate, espresso, sweet cream, sponge toffee. 12