

## STARTERS + SALADS

**FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 8

**TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 18

**PROSCIUTTO WRAPPED SHRIMP** cast iron seared, bagna cauda butter, pickled fennel salad. 19

**AVOCADO TARTARE** shallot, parsley, e.v.o, salsa rossa, tortilla chips. 18

**CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 18

**MISTO FRITTI** calamari, shrimp, halibut, lemon aioli. 18

**LAMB SCOTTADITO** new zealand lamb rib chops, white wine-rosemary marinade, flash grilled, caramelized lemon olive oil. 21

**APPLE ARUGULA SALAD** tart apples, shaved kohlrabi, radicchio, toasted hazlenuts, fig dressing. 16

**CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 16

## MAINS

**PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 33

**ROASTED SALMON** wood oven roasted, topped with a savoury dill artichoke spread and toasted bread crumbs.  
lemon asparagus and spinach-sundried tomato rice pilaf. 39

**STEAKHOUSE SIRLOIN** grilled 10oz certified angus beef®, roasted shallot steak sauce, creamed gouda greens, shoestring frites. 44

**TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 27

**BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apple, vanilla rum glaze,  
buttered potatoes, pancetta brussel sprouts. 37

## PASTA

**BUCATINI & MEATBALL** guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese,  
topped with a 4oz artisan meatball. 28

**PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 32

**MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 29

**SHRIMP LINGUINE** black tiger shrimp, arugula, onions, garlic, lemon-tarragon butter, chili, toasted bread crumbs. 27

## WOOD OVEN PIZZAS

**FUNGHI** crimini mushrooms, rosemary, roasted garlic gorgonzola cream, mozzarella and aged gouda. 22

**FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 22

**WISE GUY** san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 22

**TUSCAN** san marzano tomatoes, mozzarella, parmesan, goat cheese, hot capicola, marinated eggplant, basil. 22

**NAPOLITANA** san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 21

## DESSERTS

**CRÈME FRAMBOISE** cool sweet vanilla custard, warm caramel, raspberries. 11

**MINI BUTTERSCOTCH BUDINO** italian pudding, caramel, sea salt, whipped cream. 5

**PEANUTBUTTER CHEESECAKE** chilled cheesecake, chocolate-peanut crust, milk chocolate ganache,  
strawberry and chocolate sauces. 11

**CHOCOLATE MOUSSE** bittersweet dark chocolate, espresso, sweet cream, sponge toffee. 11

Available online:

a limited selection of bottled wine and canned micro beers for  
Take Home ordering.