

# Specials

## PRIMI

### ***Carpaccio di Manzo***

*Traditional thinly sliced raw beef dressed with olive oil, sea salt, capers, wild rocket, homemade mayonnaise, shaved parmesan and served with crispy bread.*

19.50

### ***Salsicce di Cinghiale***

*Wild boar sausages served with northern style sauerkraut*

21.00

### ***Insalata di Polpo e patate***

*Octopus and potato salad with ligurian olives, baby capers, carrots, celery and Spanish onion*

23.00

## SECONDI

### ***Paccheri alla Norma con ricotta al forno***

*Large tubular shaped pasta tossed with a traditional eggplant sauce and finished with oven baked ricotta*

28.50

### ***Risotto con Zucchini e Gamberi***

*Carnaroli rice with green prawns, zucchini and sprinkled with toasted Pistachio nuts*

34.00

## ***Pesce***

*Catch of the day pan seared and oven baked, served with dutch cream mash, new season white asparagus and finished with a capsicum and prawn bisque*

36

## ***Carne***

*Char grilled Porterhouse steak sliced and served with a broccoli fritter, duck fat potatoes and finished with a red wine jus*

38

## ***Pizza***

*Fior di latte, oven roasted cherry tomatoes, Bresaola, wild roquette and shaved parmesan*

19(10inch) / 23 (12inch)

\*Please note, whilst we offer gluten free products, they may come into contact with products containing gluten during the preparation and/or cooking process. Please discuss with your waiter any special dietary requirements.