



Dinner Menu

BREAD & CHICCHETTI

House baked Bread Basket	\$7
Salt and Rosemary Focaccia	\$7
100% Pure Cold Pressed Extra Virgin Olive Oil	\$3
Organic Balsamic Vinegar I.G.P of Modena	\$4
Whipped Organic Garlic Butter	\$4
Jar Of Marinated Olives	\$9
Polenta Chips & Gorgonzola Sauce	\$10

ENTREE

Bresaola	\$16
House cured Beef, Goat Cheese & Rocket	
Prosciutto San Daniele & Gnocco fritto	\$17
18 Months aged San Daniele Prosciutto on fried Bread "Pillows"	
School prawns	\$15
Fried School Prawns, Chilly Mayonnaise	
Caprese	\$16
Buffalo Mozzarella, roasted Tomatoes & fresh Basil	
Affettati	\$17
Chef's Board of housemade & imported cold Meats	

HOME MADE PASTA

Pappardelle al ragu di Agnello e Porcini	\$28
Mauro's signature Pappardelle with braised Lamb & Porcini Mushroom Ragout	
Spaghetti all' Amatriciana	\$25
House cured Pork Jaw, San Marzano Tomatoes, Pecorino Cheese & Chilli	
Linguine alla Luciana	\$25
Braised Baby Octopus, black Olives, San Marzano, fresh Herbs & Chilli	
Maccheroncini alle Melanzane	\$23
Eggplant puree, toasted Almonds, fresh Herbs & Ricotta salata	
Risotto	\$Market

MAINS & SPECIALS

Tagliata di Manzo	\$33
300 gr. Grass fed Beef Flank, Balsamic Jus, Rocket & Parmesan	
Fish of the Day	\$Market

SIDE DISHES

Insalata di Rucola	\$9
Rocket Salad with Balsamic Dressing	
Patate arrosto	\$9
Oven baked Potatoes, Garlic & Herbs	