



Lunch Menu

BREADS & CHICCHETTI

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
Bruschetta Tradizionale, Garlic, Fresh Tomato & Basil	\$12
Bruschetta with Spicy Nduja Salami Paste	\$13

ENTREE

Insalata di Rucola	\$9
Rocket salad with Balsamic Dressing	
School prawns	\$15
Fried School Prawns,Chilli Mayonnaise	
Caprese	\$16
Buffalo Mozzarella, roasted Tomatoes & fresh Basil	
Affettati	\$17
Chef's Board of housemade and imported cold Meats	

HOME MADE PASTA

Spaghetti al Pomodoro	\$19
Classic Napoli Sauce of San Marzano Tomatoes , Onion, Basil & Parmesan	
Reginette alla Bolognese	\$22
Curly Egg Fettuccine ,traditional Beef & Pork Ragout, Parmesan	
Spaghetti alla Puttanesca	\$22
San Marzano Tomatoes, Garlic, Chilly Olives and Capers	
Spaghetti all' Amatriciana	\$25
House cured Pork Jaw, San Marzano Tomatoes, Pecorino & Chilli	
Linguine alla Luciana	\$25
Braised Baby Octopus, black Olives and San Marzano, Herbs & Chilli	
Traditional Lasagna	\$25
Oven baked Layers of Egg-Pasta Sheets, Bechamel Sauce, Bolognese and Parmesan	
Pappardelle al ragu d` Agnello e Porcini	\$28
Mauro's signature Pappardelle with braised Lamb and Porcini Mushroom Ragout	

LUNCH SPECIAL

Pasta of the Day + Glass of Wine \$21