

## Takeaway Menu

Our marinated olives \$10

Hand sliced Salumi + capocollo, cullata, fennel sopressa, mortadella \$28

Cos lettuce + tarragon emulsion + pistachio + ricotta salata \$13

Heirloom tomato caprese + fior di latte + basil \$17

Rocket + reggiano parmesan + balsamic dressing \$12

Confit duck arancini + spiced orange aioli \$16 3pc

Calamari fritto + oregano + our garlic aioli \$25

Meatballs + tomato sugo + scamorza bianca \$19

Woodfired focaccia + mozzarella + garlic + rosemary \$15

Green beans + almond + basil + garlic + tomato + pecorino \$13

Shoestring fries \$12 tomato sauce / aioli \$2

Woodfired cauliflower + currants + pine nuts + pancetta \$13

Our Sardinian goat leg + polenta dumplings \$38

Organic potato gnocchi + Oxtail ragu \$35

Ink Spaghetti + Spanner crab + chili + garlic + lemon \$42

Egg tagliatelle + Ciao beef Bolognese \$20 / \$30

Organic potato gnocchi + pomodoro sauce \$20 / \$30

Woodfired Pizza 48 hours 12" + Vegan options \*\*

Margherita - tomato + mozzarella + basil + olive oil \$25\*\*

Spicy - tomato + mozzarella + nduja + green onion \$28

Old Fave - tomato + mozzarella + prosciutto + rocket \$29

Mushroom - mozzarella + field mushrooms + truffle oil + pecorino \$29\*\*

Pumpkin - mozzarella + zucchini + goat cheese + pine nuts + sage \$28

Big Boy - tomato + mozzarella + Salami felino + calabrese \$29

Capricciosa - tomato + mozzarella + ham + olive + mushroom + artichoke \$29

OG Prawn - tomato, mozzarella + prawns + chili + garlic + ricotta salata \$30

Shhhhhh - tomato, smoked scamorza + mozzarella + prosciutto + pineapple \$29

*We offer our own hand stretched Italian gluten free flour for pizza \$6*

*Vegan cheese can be substituted where possible.*

*Vegan or gluten free tagliatelle can be substituted where possible.*

Tiramisu \$12

Dark chocolate torte + black forest cherry + whipped cream \$14

Cheese selection + Taleggio + Gorgonzola dolce + Pecorino + condiments \$22