



## specialita' del capo cuoco

### MULLED WINE

**7.50**

### WINE OF THE WEEK

2008 Ventosa Sangiovese

**6.00 gls    20.00 btl**

### MINISTRA DEL GIORNO

soup of the day served with crusty italian bread

**14.50**

### PIZZA AL QUATRO FUNGHI

roman style pizza square topped béchamel sauce base, seed mustard, sage leaves and four varieties of mushroom (enoki, oyster, woodear, button)

**12.50**

### OSTRICHE DI KILPATRIK

south coast rock oysters grilled with pancetta and kilpatrik sauce

**half 14.50    full 21.50**

### CONCHIGLIE AL RAGU DI VEGETALE

pasta shells tossed with roasted garlic and tomato ragu, green peas, eggplant and fresh herbs

**e 16.90    m 24.90**

### RISOTTO CON GRANCIO

white wine and saffron risotto with crab meat, pancetta and chives

**e 18.90    m 26.90**

### PESCE DEL GIORNO

oven roasted hiramasa king fish served on creamy potato mash, sautéed asparagus spears, with a lemon, caper and herb butter sauce

**34.90**

### BISTECCA AL PEPE

pepper crusted scotch fillet steak (300g) with sweet potato wedges, green pea mash and caramelized onion jus

**35.90**

### ARROSTO DEL GIORNO

#### AVAILABLE SUNDAY ONLY

fathers day roast leg of lamb served with roasted vegetables and steamed greens

**19.90**