



specialita' del capo cuoco

WINE OF THE WEEK

'The Hut' by Dalwhinnie 2010 Chardonnay

9.00/36.00

'The Hut' by Dalwhinnie 2010 Shiraz

9.00/36.00

PIZZA ALLA PATATE

roman style pizza square topped with sliced potato, caramelized onions and gorgonzola cheese

12.50

MINISTRA DEL GIORNO

soup of the day served with crusty Italian bread

12.50

INSALATA DI PARMA

San Danielle prosciutto layered steamed asparagus, rocket leaves, slow roast tomatoes and pecorino cheese, dressed with lemon vinaigrette

18.50

SPAGHETTI CON POLPETTE DI CARNE

Tosolinis spicy meatballs tossed with spaghetti and tomato basil ragu

e 17.90 m 26.90

RISOTTO CAPESSANTE

scallop and white wine risotto with green peas, pancetta and fresh herbs

e 17.90 m 26.90

COSTOLETTE D'AGNELLO

lamb ribs slow roasted with tomato, onion and rosemary,
served with handcut chips and peperonata

32.90

PESCE DEL GIORNO

coastal perch fillets steamed with lemon, white wine and virgin olive oil
served with herb cous cous and rocket leaves

34.90