



### Antipasti

**Fegatini con Bruschetta R125**

Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

**Carpaccio ai Funghi e Rucola R145**

Lightly grilled king oyster mushrooms, marinated with lemon and truffle oil, topped with fresh rocket & parmesan shavings

**Minestrone di Legumi R115**

Slow cooked seasonal vegetable soup with fresh herbs & legumes, topped with extra virgin olive oil, grated parmesan & toasted ciabatta

### Pasta e Secondi

**Risotto di Gamberoni e Zucchini R245**

Carnaroli rice with leeks, prawns, baby marrow & grated parmesan

**Bucatini all' Amatriciana con Chorizo R215**

Long pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan

**Tortelli di Barbabietola R215**

Fresh pasta parcels filled with pancetta, leeks, walnuts & ricotta, topped with parmesan & a walnut & sage butter

**Tagliatelle ai Fegatini di Pollo R195**

Free range chicken livers with onion, garlic, sage, brandy, chilli, tomato & a touch of cream, served with fresh ribbon pasta & parmesan

**Osso Buco di Vitello R245**

Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta

**Bistecca ai Ferri R365**

Herb-rubbed 600g wing rib, grilled & served with roasted Roma tomatoes, roast potato wedges and steamed broccoli

**Pane al Burro R115**

Bread & butter pudding made from butter croissants, rum & raisins, served with gelato



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Lightly grilled king oyster mushrooms, marinated with lemon and truffle oil, topped with fresh rocket & parmesan shavings

**Minestrone di Legumi R115**

Slow cooked seasonal vegetable soup with fresh herbs & legumes, topped with extra virgin olive oil, grated parmesan & toasted ciabatta

### Pasta e Secondi

**Risotto di Gamberoni e Zucchini R245**

Carnaroli rice with leeks, prawns, baby marrow & grated parmesan

**Bucatini all' Amatriciana con Chorizo R215**

Long pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan

**Tortelli di Barbabietola R215**

Fresh pasta parcels filled with pancetta, leeks, walnuts & ricotta, topped with parmesan & a walnut & sage butter

**Tagliatelle ai Fegatini di Pollo R195**

Free range chicken livers with onion, garlic, sage, brandy, chilli, tomato & a touch of cream, served with fresh ribbon pasta & parmesan

**Osso Buco di Vitello R245**

Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta

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Herb-rubbed 600g wing rib, grilled & served with roasted Roma tomatoes, roast potato wedges and steamed broccoli

**Pane al Burro R115**

Bread & butter pudding made from butter croissants, rum & raisins, served with gelato